

# **Gourmet Dining**

## **Bread supper**

Rye-Spelt | gammon of the lamb | garden radish | onion tart | fresh goat cheese | honey of own bee colony | brown butter

## **Asparagus**

Parsley | sour cream | ground ivy | red onions | buckwheat

## **Bamberg potato**

Blood sausage | croutons | bulbs

## **Organic egg**

Mushrooms | wild garlic | pearl onions | pumpernickel | mustard sauce

## **Char**

beetroot “Chioggia” | fennel flower | velouté

## **Belly of Pork**

Chicken broth | black forest miso | spring onion | lovage

## **Knuckle of lamb**

Leek | chervil | marjoram | mustard herb

## **Garden cress**

Carrot | gin | hazelnut

## **Rhubarb**

Plum blossoms | wood ruff | pastry

## **Buscuits**

Carrot & walnut | poppy seed in a profiterole

**For “the morning after”**