

# Aroma & Tradition

## Appetizer

Air dried	bread-miso, gooseberry, egg yolk	36 €
Sheep`s milk & trout skin	spruce	34 €

## Starter

Eight-hours-beetroot	green hop & dill	26 €
Green juniper	kohlrabi & pork chin	38 €
Sturgeon belly	hay infusion & sour strawberry	36 €

## Main

Dry-aged	250g rib-eye, pure	70 €
Oven-Leek	“Neu-Müritz lamb” & dashi, roasted barley	42/60€

## Dessert & Raw Milk Cheese

Oxalic acid “Holsteiner Blut”	rhubarb & red sorrel, wheatgrass	32 €
German cheese	by Fritz Blomeyer with fruit bread	18/24 €