

TASTING MENU

Autumn & Winter

BEETROOT

roasted and vibrant, with shallot chutney, citrus mayonnaise and homemade yoghurt infused with herbs from the Castle Garden

GOAT CHEESE

served with butternut squash, carrot sorbet and pumpkin seed lace

**FOREST
MUSHROOMS**

in ragout with potato foam, soft-cooked egg yolk and Castle Garden herbs

**SPARK OF
FLAVOUR**

crispy venison terrine

RAINBOW TROUT

with smoked mayonnaise, cauliflower cream, hazelnuts prepared multiple ways and samphire

DUCK

with roasted celeriac root, hazelnut cream, apricot and white polenta

**PUMPKIN &
SPICEES**

white chocolate, caramel, pumpkin seeds and cranberry sorbet

Four-Course Seasonal Journey	62,00 EUR
Six-Course Seasonal Journey	85,00 EUR
Four-Course Journey with Wine Pairing	95,00 EUR
Six-Course Journey with Wine Pairing	136,00 EUR