

Michelberger Restaurant

DINNER MENU

Homemade sourdough bread – salted butter

raw & pickled crudites – pumpkin seed puree – fig leaf oil

x

summer tomatoes - fried buckwheat – tamari dressing – pickled berries

lettuce – citrus mayonnaise – pickled shallots – roasted walnuts – carrot powder

courgette – patisson – sour leek reduction – leek ash – sunflower pesto

x

red beets – blackcurrant sauce – chicory – fig leaf oil
celeriac puree – hazelnut

OR

braised wildboar – corn puree – black garlic – espuma
chicken consommé – flour crepe – bacon jam – chantarelle mushrooms

x

optional dessert selection