

FOOD

MON-FRI 12:00-14:00

STARTERS

- Sourdough bread & lavender vinegar butter 4,5
Freshly baked, 18 hours of dough resting time from organic wheat and rye
- Colorful lettuce salad, vinaigrette, seeds & horseradish 10
Fresh organic endive salad, radicchio salad & sesame dressing
- King oyster mushrooms, mozzarella, marjoram & salted lemon 14
Marinated mozzarella from the L'Abbate cheese factory in Offenbach
- Asparagus cream soup, crème fraîche & clementine oil 12
Rich Creme Fraiche from Dairy Farm Schrozberger
- Beef tartare, honey mustard mayo, chives & lye crumbs 15
Handcutted Tatar from »Vogelsberger Weideochsen«

MAIN DISHES

- Ricottacannelloni, Spinach, Ramsons & Camomilebutter 17
Ricotta from L'Abbate in Offenbach am Main
- White Asparagus, smoked Hollandaise & Potato Mash 18
White "1er Asparagus" from Bürstadt
- Trout, kohlrabi slices, chickpea cream & mustard seeds 18
One whole Rainbowtrout from Fishfarm Wetterfeld
- Cordon Bleu, Potatoes, Ramson, Elderberrycapers & Cucumber 18
Panfried Schnitzel from Bio Hof MAY Heritage Pork

DESSERT

- Almondicecream & Rose Pepper Granité 9
Rose Pepper Granité