

FOOD

MON-FRI 12:00-14:00

STARTERS

- Sourdough bread & salted dill-butter 4,5
Freshly baked, 36 hours of dough resting time from organic wheat and rye
- Batavia lettuce, tomatoes, beetroot & currants 10
Vinaigrette made from buttermilk from the Schrozberg dairy
- Grilled pointed peppers, watermelon & feta cheese 14
Sheep's cheese from the organic farm Kapellenhof in Hammersbach
- Chilled Peasoup, cream cheese sorbet & gooseberry 12
Homemade fresh buttermilk pea cold dish
- Beef tartare, parsley cream, sourdough crisps & Korean chilli 15
Tatar from »Vogelsberger Weideochsen«

MAIN DISHES

- Zucchini blossom, potato and ricotta filling & buttermilk foam 17
Zucchini flowers from the Horst Krämer nursery in Oberrad
- Braised mushrooms, polenta, tomatoes & wood charcoal 17
Organic mushrooms from Lehr mushroom farm
- Trout, wax beans, bean-cream & mint 18
One whole Rainbowtrout from Fishfarm Wetterfeld
- Tafelspitz, runner beans, mashed potatoes & horseradish sauce 18
Thinly sliced boiled beef from Vogelsberger ox

DESSERT

- Blueberry compote, meadowsweet foam & hazelnuts 9
Freshly picked meadowsweet from the Vordertaunus