

MENU

TU–SA 6PM–10PM/ SA–SU 12AM–3PM

FINGERFOOD

- Sourdough bread, Joghurt Butter 4,5
Freshly baked, 36 hours of dough resting time from demeter wheat and rye
- Homemade salami croquettes, elderberry capers & parsley 9
Air-dried salami from MAY Pork
- Panisses & fermented chili ketchup 9
Baked chickpea slices with homemade chili ketchup

COLD STARTERS

- Tomatos, grapes, peas & almondflan 16
Cherry Tomatoes from Bauers Garden, peeled & chilled
- Beef tartare, lovage, sourdough crisps & tomato jelly 19
Hand-cut tartare from Vogelsberger beef
- Flamed char, pointed peppers, hot peppers & coarse mustard 19
Skin-seared fillet of brook char from Fischzucht Wetterfeld

HOT STARTERS

- Jerusalem artichoke soup, porcini mushrooms & apple chutney 15
Fresh porcini mushrooms fried & as a praline
- Pulled chicken, corn chawanmushi, mushrooms 17
Plucked wings from Bauer Mann's free-range chickens
- Grilled bone marrow, waffle, mirabelle plum & tarragon 15
+ 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox.

MAIN COURSE

- Fried eggplant, kimchi, zucchini slices & vervaine 24
Grafitti eggplant steamed and fried, homemade kimchi
- Semolinagnocchi, safransauce, chantarelles & tomato oil 25
Homemade Semolinagnocchis
- Lacaune sheep, yellow zucchini, cashew & curry leaf sauce 36
Pink roasted & deep-fried strudel of Kapellenhof Lacaune sheep
- Grilled mackerel, muscat grapes, potatoes & sumac 33
A whole boneless mackerel from a gillnet fishery in the North SeaPicked