

# FOOD

MON-FRI 12:00-14:00

## STARTERS

Sourdough bread & salted dill-butter Freshly baked, 36 hours of dough resting time from organic wheat and rye	4,5
Fresh lettuce, creme of radishes, green pesto & parmesan Homemade green pesto from different herbs	10
King oyster mushrooms, salt lemon, marjoram & radish Confit and steamed king oyster mushrooms, thinly sliced	14
Jerusalem artichoke soup, porcini mushrooms & apple chutney Fresh roasted porcini mushrooms & dumplings	12
Beef tartare, misomayo, pickled egg yolk & panko crunch Tatar from »Vogelsberger Weideochsen«	15

## MAIN DISHES

Steamed eggplant, kimchi & zucchini slices Grafitti eggplant steamed and fried, homemade kimchi	17
Semolinagnocchi, Safransauce, Girolles & Tomatoeoil Homemade Semolinagnocchis	17
Trout, wax beans, bean-cream & mint One whole Rainbowtrout from Fishfarm Wetterfeld	18
Sheep's liver Berlin style, mashed potatoes & sage Lacaune Sheep liver from Hofgut Kapellenhof	18

## DESSERT

Poached reneclaude, roasted hazelnuts & woodruff cream with wild-collected woodruff from "Vordertaunus"	9
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