

MENU

TU-SA 6PM-10PM/ SA-SU 12AM-3PM

FINGERFOOD

- Sourdough bread, goose fat & lavender honey 4,5
Freshly baked, 36 hours of dough resting time from demeter wheat and rye
- Steamed noodles, black pudding, radish & pear 9
3 pieces, with homemade May pork black pudding
- Panisses & fermented chili ketchup 9
Baked chickpea slices with homemade chili ketchup

COLD STARTERS

- Beet, marinated chicory, walnut & hibiscus blossom 16
Carpaccio of beet & red chicory
- Beef tartare, horseradish and parsley cream, leek & lime 19
Hand-cut tartare from Vogelsberger beef
- Flamed char, grapefruit, garum jelly & hazelnut oil 19
Flamed fillet of brook trout from Wetterfeld fish farm

HOT STARTERS

- Chestnut foam soup, pears, pearl onions & sour cream 15
Creamy, light chestnut foam soup, Alexandria pears from Pape fruit farm
- Duck ravioli, fried shitake mushrooms & sage butter 17
Braised & cured leg of Bauer Mann's free-range duck
- Grilled bone marrow, waffle, mirabelle plum & tarragon 15
+ 15 preparation time; Bone marrow from pasture-raised "Vogelsberg" ox

MAIN COURSE

- Braised kohlrabi, stuffed vine leaves, cashew & bay leaf 24
Braised "Superschmelz" kohlrabi from Essers
- Ricottagnocchi, Spaghettipumpkin, Almondoil & Thyme 25
Ricotta from Cheese Manufacture L'Abbate in Offenbach am Main
- Braised ox shoulder, parsnip & kale 33
Shoulder of Vogelsberger Fleckvieh & smoked mashed potatoes
- Pollock, plucked Brussels sprout leaves & Roscoff onion 35
Confit fillet of pollock, from North Sea gillnet fishery