

FOOD

MON-FRI 12:00-14:00

STARTERS

Sourdough bread & goose fat & lavender honey Freshly baked, 36 hours of dough resting time from organic wheat and rye	4,5
Green Salad, radish cress, green pesto & parmesan Homemade green pesto from assorted herbs	10
Beet, marinated chicory, walnut & hibiscus blossom Carpaccio of beet & red chicory	14
Jerusalem artichoke soup, black trumpet & apple chutney Fresh roasted black trumpet mushrooms & dumplings	12
Beef tartare, misomayo, pickled egg yolk & panko crunch Tatar from »Vogelsberger Weideochsen«	15

MAIN DISHES

Braised kohlrabi, stuffed vine leaves, cashew & bay leaf Braised "Superschmelz" kohlrabi from Essers	17
Ricottagnocchi, Almondoil, Thymesauce & Spaghettipumpkin Fresh Ricotta from Cheese Manufacture L'abbate in Offenbach am Main	17
Trout, parsnip, brussel sprouts & roscoff onion One whole Rainbowtrout from Fishfarm Wetterfeld	18
Black pudding, mashed potato, kale & quince chutney Homemade black pudding made from BioHof May pork	18

DESSERT

Quince, rice pudding & bergamot yogurt mousse Quince poached for 8 hours	9
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