

# 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 dumplings, pickled beef fillet & parsley salsa 11  
3 steamed, warm dumplings
- Panisses & fermented chili ketchup 9  
Baked chickpea slices with homemade chili ketchup

## COLD STARTERS

- Puntarelle salad, mozzarella, sour cream & lime 18  
Mozzarella from the L'Abbate cheese dairy in Offenbach
- Beef tartare, sourdough crisp, ferm. garlic, miso & mustard 19  
Hand-cut tartare from Vogelsberger beef
- Flamed char, grapefruit, kimchi jelly & hazelnut oil 19  
Flamed fillet of brook trout from Ralei fish farm

## HOT STARTERS

- Cream soup of kale and beans, sour cream & apple 15  
Soup made with kale and beans from Mahr and semolina dumpling
- Grilled bone marrow, sourdough waffle & pickles 17  
+ 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox
- Goose ravioli, smoked pumpkin, togarashi & kumquat 19  
Homemade ravioli, made from Farmer Mann's free-range goose

## MAIN COURSE

- Ricotta gnocchi, spinach, salted lemon & pecorino 26  
Homemade gnocchi made from fresh ricotta from L'Abbate in Offenbach
- Potato rösti, braised leek, bernaise & mint 26  
Rösti grated from red-skinned Odenwald potatoes
- Pollock, jerusalem artichoke, kale & elderberry capers 37  
Grilled fillet of pollock, from sustainable North Sea gillnet fishing
- May pork, braised chicory, cashew nuts & ginger 35  
Pink roasted loin & minced pork from the May pig organic farm