

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 leaf salad, quince, green pesto & parmesan Homemade pesto made from various herbs	11
Puntarelle salad, mozzarella, sour cream & lime Mozzarella from the L'Abbate cheese dairy in Offenbach	15
Cream soup of kale and beans, sour cream & apple Soup made with kale and beans from Mahr and semolina dumpling	13
Beef tartare, sourdough crisp, ferm. garlic, miso & mustard Tatar from »Vogelsberger Weideochsen«	16

MAIN DISHES

Potato rösti, braised leek, bernaise & mint Rösti grated from red-skinned Odenwald potatoes	18
Ricotta gnocchi, spinach, salted lemon & pecorino Homemade gnocchi made from fresh ricotta from L'abbate in Offenbach	18
Trout, Jerusalem artichoke puree, kale & elderberry capers A whole trout from the Rameil fish farm	19
Potato goose ravioli, smoked pumpkin & kumquat Potato ravioli filled with plucked Farmer Mann's free-range goose	19

DESSERT

Clementine sorbet, yoghurt parfait & almond meringue Homemade clementine sorbet	9
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