

MENU

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

FINGERFOOD

- Sourdough bread, butter & leek ash 4,5
Freshly baked, 36 hours of dough resting time from demeter wheat and rye
- Ham croquettes, yogurt & chili oil 14
5 pcs. Homemade croquettes with pork from the MAY organic farm
- Black cabbage tempura, vinegar powder & clover 9
Black cabbage from the Theo Bloem vegetable farm

COLD STARTERS

- Yellow beetroot rolled, grapefruit, mozzarella & sake butter 18
Mozzarella from the L'Abbate cheese dairy in Offenbach
- Beef tartare, Jerusalem artichoke, horseradish & Wagyu fat 19
Hand-cut tartare from Vogelsberger beef
- Flamed trout, blood orange, kimchi & lovage oil 19
Golden trout from the Waldeck fish farm

HOT STARTERS

- Black salsify foam soup, goat cream cheese & lemon 15
Salsify from organic farm "Auehof Reese"
- Grilled bone marrow, sourdough waffle & pickles 17
+ 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox
- Beef ravioli, sweet onion, onsen egg & watercress 19
Homemade ravioli with braised shoulder of pasture-fed ox

MAIN COURSE

- Potato rosti, kale sprouts, Bernaise & parsley pesto 26
Rösti grated from red-skinned "Odenwälder" potatoes
- Braised radish, mushrooms, pear & miso 26
Black & blue radish from organic farm "Auehof Reese"
- Skrei fillet, celery cream, kale, green curry 37
Gegrilltes Filet vom Lofoten-Winterkabeljau
- Lacaune sheep, elderberry, strudel & white carrot 35
Braised shoulder of Lacaun sheep, Hofgut Kapellenhof