

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
- Buttermilk fried chicken & pine salt 11
Pieces from the leg of Farmer Mann's free-range chicken baked in polenta
- Homemade lardo, pears, walnuts & honey 9
Homemade lardo from the May organic pig farm

COLD STARTERS

- Chicory salad, cedrat lemon, cashew nuts & rapeseed oil 18
Organic chicory from the Rosenhof farm
- Beef tartare, Jerusalem artichoke, horseradish & Wagyu fat 19
Hand-cut tartare from Vogelsberger beef
- Flamed salmon trout, miso cream, nori & creme fraiche brew 19
Salmon trout fillet from Waldeck fish farm

HOT STARTERS

- Cream of black salsify soup, curd cheese flan & 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
- Creamy "Beuschel" of sheep, spinach & bread dumplings 19
Classic "Wiener" stew of innerds from Laucaun sheep

MAIN COURSE

- Potato rosti, kale sprouts, Bernaise & parsley pesto 26
Rösti grated from red-skinned "Odenwälder" potatoes
- Canneloni filled with ricotta, monk's beard & sage butter 26
Ricotta from the L'Abbate cheese factory in Offenbach
- Steamed Skrei fillet, cime di rape, almond & XO sauce 37
Steamed fillet of Lofoten winter cod
- Stuffed chicken breast, celery, wild garlic & hazelnuts 37
Stuffed & roasted breast from Bauer Mann's free-range chickens