

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
- Ravioli, fermented mushrooms, organic egg yolk & watercress 21
Homemade ravioli filled with braised shoulder of Lacaune sheep

MAIN COURSE

- Potato rosti, kale sprouts, Bernaise & parsley pesto 26
Rösti grated from red-skinned "Odenwälder" potatoes
- Canneloni filled with ricotta, spinach, sage butter & pecorino 26
Ricotta from the L'Abbate cheese factory in Offenbach
- Grilled pikeperch, cime di rape, almond & XO sauce 37
Grilled fillet of wild-caught pikeperch from Dutch inland fisheries
- Stuffed breast of capon, celery, wild garlic & hazelnuts 39
Capon - free-range rooster from farmer Mann, stuffed and roasted