

# FOOD

MON-FRI 12:00-14:00

## STARTERS

Sourdough bread, whipped butter, wild garlic & honey Freshly baked, 36 hours of dough resting time from organic wheat and rye	4,5
Lettuce, pointed cabbage, parsley, pesto, pecorino & mint Homemade pesto made from mint & parsley	13
Chicorysalad, Cedrat Lemon, Cashew & Rapeseedoil Organic Chicory from Rosenhof	15
Champion soup, grilled morels, white onion & pea Stuffed and grilled fresh morels Mushrooms from Lehr mushroom farm	13
Beef tartare, herb mushrooms, lovage & sourdough crisp Tartare from the hip of the Limousin heifer from Kastanienhof	16

## MAIN DISHES

Potato rosti, kale sprouts, Bernaise & parsley pesto Rösti grated from red-skinned Odenwald potatoes	18
Canneloni filled with Ricotta, Monksbeard & Sagebutter Ricotta from Cheesemanufacture L'Abbate in Offenbach	18
Trout, crustacean sauce, brandade, kohlrabi & camomile oil A whole trout from the Rameil fish farm	19
Braised chicken leg, wild garlic polenta & chili carrots Braised leg from Bauer Mann's free-range chicken	19

## DESSERT

Rhubarb sorbet, sheep yoghurt parfait, buckwheat & meringue Sheep's yoghurt from Biohof Kapellenhof	9
--	---