

# MENU

TU–SA 6PM–10PM/ SA–SU 12AM–3PM

## FINGERFOOD

- Sourdough bread, whipped butter, wild garlic & honey 4,5  
Freshly baked, 36 hours of dough resting time from demeter wheat and rye
- Baked green asparagus, vinegar powder, mint & chili mayo 12  
Green asparagus in tempura batter & herb salad
- Homemade salami & lardo 12  
Homemade lardo and salami from the May organic pig farm

## COLD STARTERS

- Mozzarella, pea & parsley cream, celery & apple 18  
Mozzarella from the cheese dairy "L'Abbate" in Offenbach
- Beef tartare, lovage, herbal seedlings & sourdough crisp 19  
Hand-cut tartare from Vogelsberger beef
- Stone Bass crudo, taramosalata, cucumber & charcoal oil 19  
Sustainably fished Stone Bass from northern Spain's Atlantic coast

## HOT STARTERS

- Mushroom soup, grilled morels, white onion & pea 17  
Stuffed fresh morels & mushrooms from the Lücke mushroom farm
- Grilled bone marrow, sourdough waffle & pickles 17  
+ 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox
- Ravioli, organic egg, almond cream & green curry sauce 21  
Ravioli filled with Lacaune sheep ragout

## MAIN COURSE

- White asparagus, young potatoes, horseradish sauce & lemon 26  
First German asparagus, organic from Paul Speth, Wackernheim
- Canneloni filled with ricotta, spinach, sage butter & pecorino 26  
Ricotta from the L'Abbate cheese factory in Offenbach
- Trout, crustacean sauce, camomile oil, brandade & kohlrabi 37  
Butterfly-cut whole trout from Rameil fish farm
- Pink roasted duck breast, beet, lilac & radish 37  
Breast and leg of duck & homemade lilac vinegar