

# MENU

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

## FINGERFOOD

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

## COLD STARTERS

Tomato salad, sheep's cheese, fennel, strawberries & chili Roma tomatoes and cherry tomatoes from Ackerlei	18
Beef tartare, lovage, herbal seedlings & sourdough crisp Hand-cut tartare from Vogelsberger beef	19
Meagre crudo, taramosalata, cucumber & charcoal oil Sustainably fished meagre from northern Spain's Atlantic coast	19

## HOT STARTERS

Chilled asparagus soup, crème fraîche, almond & elderflower White asparagus, organic from Paul Speth from Ingelheim	17
Grilled bone marrow, sourdough waffle & pickles + 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox	17
Black pudding, rhubarb chutney, shiso & smoked cream Homemade black pudding from MAY pork "Boudin Noir" recipe	19

## MAIN COURSE

White asparagus, mashed potatoes, majoran-mint vinaigrette White asparagus, organic from Paul Speth from Ingelheim	28
Stuffed stone mushrooms, ricotta, peas & wild garlic pesto Ricotta from the L'Abbate cheese factory in Offenbach	26
Trout, wild garlic spinach, kimchi sauce & potato fritters Whole, charcoal-grilled trout from the Rameil fish farm	35
Pink roasted duck breast, turnip, elderflower & pear Breast and leg of duck & homemade elderberry vinegar	35