

FOOD

DI-FR 12:00-14:00

Card payment only

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
Tomato salad, sheep's cheese, fennel, strawberries & chilli Roma, bush and cherry tomatoes from Ackerlei	15
Chilled asparagus soup, crème fraiche, almond & elderflower White asparagus, organic from Paul Speth from Ingelheim	13
Beef tartare, herb mushrooms, lovage & sourdough crisp Tartare from the hip of the Limousin heifer from Kastanienhof	16

MAIN DISHES

White asparagus, mashed potatoes, horseradish & vinaigrette White asparagus, organic from Paul Speth from Ingelheim	18
Stuffed stone mushrooms, ricotta, peas & wild garlic pesto Ricotta from Cheesemanufacture L'Abbate in Offenbach	18
Trout, wild garlic spinach, kimchi sauce & potato fritters A whole trout from the Rameil fish farm	19
Fried black pudding, napkin dumplings, carrots & basil Homemade black pudding from BioHof May Schwein	19

DESSERT

Kombu ice cream, sesame mousse & wild rice crispy Ice cream made from roasted kombu seaweed	9
--	---

Lunch menu 2 courses + espresso	29
--	-----------