

FOOD

DI-FR 12:00-14:00

Card payment only

STARTERS

Sourdough bread, yogurt & Lovage Freshly baked, 36 hours of dough resting time from organic wheat and rye	4,5
Lettuce, parsley, pesto, pecorino & mint Homemade pesto made from mint & parsley	13
Smoked beet, cherries, navettes & cashew cream Beetroot, hot smoked from Ackerlei & Ockstädter cherries	15
Cucumber cold soup, gooseberries, green chili & elderflower Cucumbers from the organic farm Ackerlei, elderflowers collected wild	13
Beef tartare, tomato jelly, green curry & horseradish Hand-cut tartare from the Limousin heifer from Kastanienhof	16

MAIN DISHES

Zucchini blossom, ricotta potato, hollandaise & basil Zucchini blossom from Horst Krämer from Oberrad	18
Potato rösti, cherry tomatoes, herb salad & tomato foam Potato rösti, grated from Odenwald waxy potatoes	18
Trout, asparagus, fennel, miso sauce & potato fennel cream A whole trout from the Rameil fish farm	19
Venison sausages, potato, fried lettuce heart & green pepper Homemade "Nürnberger" from Wetterau venison	19

DESSERT

Blackcurrant sorbet, hazelnut, sorrel & meringue Home-made sorbet from Blackcurrants from the organic farm Tollgrün	9
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Lunch menu 2 courses + espresso

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