

MENU

TU–SA 6PM–10PM/ SA–SU 12AM–3PM

FINGERFOOD

- Sourdough bread, lovage & yoghurt butter 4,5
Freshly baked, 36 hours of dough resting time from demeter wheat and rye
- Panisse & Chili Ketchup 8
Homemade chili ketchup made from fermented chilies
- Guanciale, pickled white asparagus & sage 8
Homemade guanciale of BioHof May pork

COLD STARTERS

- Smoked beet, cherries, navettes & cashew cream 18
Beetroot, hot smoked from Ackerlei & Ockstädter cherries
- Beef tartare, tomato jelly, green curry & horseradish 19
Hand-cut tartare from the Limousin heifer from Kastanienhof
- Crudo of char, paprika broth, watermelon & kimchi 19
Sustainably fished meagre from northern Spain's Atlantic coast

HOT STARTERS

- Chilled apricot and carrot soup, crème fraîche, and buckwheat 17
Fresh apricots from BioHof Späth in Ingelheim
- Grilled bone marrow, sourdough waffle & dill cucumber 17
+ 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox
- Whole artichoke, yoghurt & mushroom ash 19
A whole artichoke from Provence for plucking

MAIN COURSE

- Zucchini blossom, ricotta potato, hollandaise & basil 26
Zucchini blossom from Horst Krämer from Oberrad
- Potato rösti, cherry tomatoes, herb salad & tomato foam 26
Potato rösti, grated from Odenwald waxy potatoes
- Grilled monkfish, potato puree, fennel & miso foam 30
Grilled monkfish on a skewer, from sustainable gillnet fishing / North Sea
- Beef dolmas, lettuce heart, oyster mushroom & pumpkin seeds 27
Braised beef wrapped in vine leaves