

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
Chilled apricot and carrot soup, crème fraîche, and buckwheat Fresh apricots from BioHof Späth in Ingelheim	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
Fried liver, plums, red onions, and mashed potatoes Fried and glazed liver strips from Kastanienhof Limousin beef	19

DESSERT

Marinated medlars, woodruff semolina & apricot sorbet Pickled medlars with home-gathered woodruff	9
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Lunch menu 2 courses + espresso

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