

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
Green bobbybeansalat, sesameflan & savorypesto green bobbybeans farmed by Theo Bloem	15
Chilled apricot and carrot soup, crème fraîche, and buckwheat Fresh apricots from BioHof Späth in Ingelheim	13
Beef tartare, tomato jelly, parsley & 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, eggplant, ragout, fermented plums & lemonsauce A whole trout from the Rameil fish farm	19
Fried liver, blackberrys, red onions & mashed potatoes Fried and glazed liver strips from Kastanienhof Limousin beef	19

DESSERT

Blackberry sorbet, hazelnut, sorrel, and meringue Homemade blackberry sorbet with flambéed meringue	9
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Lunch menu 2 courses + espresso

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