

MENU

TU-SA 6PM-10PM/ SA-SU 12AM-3PM

FINGERFOOD

- Sourdough bread & marigold vinegar 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
- Grey mullet taramasalata & sourdoughcrackers 9
homemade Taramasalatacreme made from Grey Mullet Roe

COLD STARTERS

- Green bobbybeansalat, sesameflan & savorypesto 18
green Bobbybeans farmed by Theo Bloem
- Beef tartare, tomato jelly, green curry & horseradish 19
Hand-cut tartare from the Limousin heifer from Kastanienhof
- Crudo of grey mullet, green tomatoes, cellery & taragon 19
Grey Mullet sustainable fished in the North Sea cured in Kombu Seaweed

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
- Homemade ravioli, chanterelles, sweet corn & nut butter 24
Ravioli filled with braised shoulder of Limousin beef from Kastanienhof

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 char, eggplantragout, fermented plums & lemonsauce 35
Char Filet from Fischfarm "Waldeck" grilled over Charcoals
- Pork filet, grilled lettuce, oyster mushrooms & pumpkinseeds 35
roasted Filet and grilled Köfte from heritage Biohof May Pork