

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 & Strawberry Spice Powder	8
Spice powder made from dried strawberries, cloves & smoked paprika	
Mullet taramasalata & sourdough crackers	12
Homemade sourdough crackers with marinated mullet roe	

COLD STARTERS

Pan fried porcini mushrooms, pears, cashew & shield sorrel	22
Pan fried and marinated porcini mushrooms	
Beef tartare, jerusalem artichoke, mustard & dried scallops	19
Hand-cut tartare from the Limousin heifer from Kastanienhof	
Eagle fish crudo, oven-roasted tomatoes, lovage, and sage	19
Eagle fish from northern Spain	

HOT STARTERS

Light cabbage soup, kimchi, sour cream & chili oil	17
Homemade chili oil Szechuan style	
Grilled bone marrow, sourdough waffle & pickled asparagus	17
+ 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox	
Homemade ravioli, chanterelles, sweet corn, and nut butter	22
Ravioli filled with pulled duck meat from farmer Mann's free-range ducks	

MAIN COURSE

Cauliflower, pointed peppers, ajo blanco, and saffron	26
Cauliflower from the Ackerlei organic farm	
Potato rösti, leek vegetables, pecorino foam & apple chutney	26
Potato rösti, grated from Odenwald waxy potatoes	
Grilled char, eggplant ragout, fermented plums & lemonsauce	35
Char Filet from Fischfarm "Waldeck" grilled over Charcoals	
Roasted duck breast, parsley root, and zucchini spaghetti	35
Quick-fried breast and grilled leg from Farmer Mann's free-range ducks	