

# FOOD

DI-FR 12:00–14:00

Card payment only

## STARTERS

Sourdough bread & marigold butter Freshly baked, 36 hours of dough resting time from organic wheat and rye	4,5
Batavia lettuce, green beans, tomatoes & mint Batavia lettuce from the Tollgrün organic farm	13
King oyster mushrooms, pears, cashew cream & parsley Fried organic oyster mushrooms from the Lehr mushroom farm	15
Light cabbage soup, kimchi, sour cream & chili oil Homemade chili oil Szechuan style	13
Beef tartare, jerusalem artichoke, mustard & dried scallops Hand-cut tartare from the Limousin heifer from Kastanienhof	16

## MAIN DISHES

Cauliflower, pointed peppers, ajo blanco, and saffron Cauliflower from the Ackerlei organic farm	18
Potato rösti, leek vegetables, pecorino foam & apple chutney Potato rösti, grated from Odenwald waxy potatoes	18
Trout, eggplant, fermented plums & lemon A whole trout from the Rameil fish farm	19
Szeged goulash, bread dumplings, fennel & sour cream Szeged goulash with Bavarian veal	19

## DESSERT

Buttermilk sorbet, currants, wild rice & meadowsweet Meadowsweet mousse made from wild-harvested meadowsweet flowers	9
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**Lunch menu 2 courses + espresso**

**29**