

FINGERFOOD

THOERI GOD	
Sourdough bread & laurel honey butter Freshly baked, 36 hours of dough resting time from demeter wheat and rye	4,5
Squash, tempura, honey & michelada salt Delicia squash from the organic farm Ackerlei	8
Homemade Salami Homemade Salami of the MAY Pork	9
COLD STARTERS	
Sautéed maitake mushrooms, pears, & cashew cream Pan fried and marinated maitake	22
Beef tartare, chestnuts, sourdough crispbread & crème fraîche Hand-cut tartare from the Limousin heifer from Kastanienhof	19
Corvina crudo, kohlrabi, lovage & whey sauce Corvina from northern Spain	19
HOT STARTERS	
Sour cream soup, apple horseradish, and radish Styrian soup made with sour cream, caraway, and vegetable broth	17
Grilled bone marrow, sourdough waffle & pickled asparagus + 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox	17
Homemade ravioli, black trumpet mushrooms, leeks & butter Ravioli filled with pulled duck meat from farmer Mann's free-range ducks	22
MAIN COURSE	
Celery cannelloni, grapefruit, curd cheese, and black cabbage Baked celery from the Ackerlei organic farm	26
Potato rösti, leek vegetables, pecorino foam & apple chutney Potato rösti, grated from Odenwald waxy potatoes	26
Halibut fillet, radish, fermented plum, and paprika broth Halibut fillet confit in nut butter from Norwegian fjord fishery	35
Wild boar, quince, radicchio, parsley root & hazelnut Pink roasted saddle of wild boar from Wetterau, shot from a hunting blind	35