

MENU

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

FINGERFOOD

Sourdough bread, butter & bay leaf oil Freshly baked, 36 hours of dough resting time from demeter wheat and rye	4,5
Black salsify tempura, poppy seeds & michelada salt Fried black salsify from Bio Zann	8
Goose liver pâté, steamed dumplings & black garlic Homemade goose liver pâté from Farmer Mann's free-range geese	12

COLD STARTERS

Sheep's cheese, braised leeks, tarragon & walnuts Sheep's cheese from Lacaun sheep from the Kapellenhof organic farm	19
Beef tartare, lovage cream, crisp & crème fraîche Hand-cut tartare from the Limousin heifer from Kastanienhof	19
Smoked trout, radicchio, chicory & citron lemon Plucked trout fillet from the Rameil fish farm in Waldeck	19

HOT STARTERS

Parsnip foam soup, yoghurt & sunflower seeds Parsnips from the Ackerlei organic farm & verjus gel	17
Grilled bone marrow, sourdough waffle & pickled quince + 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox	17
Homemade ravioli, spinach & lardo Ravioli filled with potato & pecorino	22

MAIN COURSE

Fried king oyster mushrooms, yellow beet & grapefruit Fried organic king oyster mushrooms from the Lehr mushroom farm	26
Potato rösti, flower sprouts, hollandaise & pumpkinseed pesto Potato rösti, grated from Odenwald waxy potatoes	26
Gurnard fillet, pointed cabbage, cashew cream & herb salad Grilled fillet and emperor cut of gurnard from Dutch fisheries	35
Wild boar, red cabbage, black nettle & Jerusalem artichoke Pink roasted wild boar and sausage from Wetterau	35