

# MENU

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

## FINGERFOOD

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

## COLD STARTERS

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

## HOT STARTERS

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

## MAIN COURSE

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