

# FOOD

DI-FR 12:00-14:00  
Card payment only

## STARTERS

Sourdough bread, butter & bay leaf oil	4,5
Freshly baked, 36 hours of dough resting time from organic wheat and rye	
Batavia lettuce, Radicchio, Giant Lemon & Croutons	13
Batavia lettuce from the Tollgrün organic farm	
Fresh Cheese, braised Leeks, Tarragon & Walnuts	15
Homemade fresh Cheese made From butter & hole-milk from Weidenhof	
Parsnip foam soup, yogurt and sunflower seeds	13
Parsnip from the organic farm Ackerlei	
Beef tartare, lovage cream, crisp & crème fraîche	16
Hand-cut tartare from the Limousin heifer from Kastanienhof	

## MAIN DISHES

King oyster mushrooms, yellow beetroot, grapefruit & chili	18
Pan-fried king oyster mushrooms from Lehr mushroom farm	
Potato rösti, flower sprouts, Hollandaise & pumkinseed pesto	18
Potato rösti, grated from Odenwald waxy potatoes	
Trout, pointed cabbage, cashew cream & herb salad	19
A whole trout from the Rameil fish farm	
Venison sausage, mashed potatoes, red cabbage & black nettle	19
Homemade Venison Sausage from Wetterau game	

## DESSERT

Quince sorbet, dark chocolate, buckwheat & meringue	9
Delicate chocolate mousse with crispy buckwheat	
<b>Lunch menu 2 courses + espresso</b>	<b>29</b>