

# FOOD

DI-FR 12:00-14:00

Card payment only

## STARTERS

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

## MAIN DISHES

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

## DESSERT

Quince sorbet, dark chocolate, buckwheat & meringue Delicate chocolate mousse with crispy buckwheat	9
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**Lunch menu 2 courses + espresso**

**29**