

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
Air-dried schinkenspeck Homemade schinkenspeck from BioHof May Schwein	9

COLD STARTERS

Marinated kohlrabi, cashew cream, verjus & tarragon Braised and sweet and sour marinated "Superschmelz" kohlrabi	19
Beef tartare, lovage cream, crisp & crème fraîche Hand-cut tartare from the Limousin heifer from Kastanienhof	19
Smoked trout, red chicory, and 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, pointed cabbage, lardo & miso butter Ravioli filled with potato & pecorino	22

MAIN COURSE

Malfatti, spinach, fermented mushrooms & lime Ricotta spinach gnocchi "Malfatti" with ricotta from L'Abbate in Offenbach	26
Potato rösti, flower sprouts, hollandaise & pumpkinseed pesto Potato rösti, grated from Odenwald waxy potatoes	26
Skrei fillet, pak choi, smoked mayo & whey Skrei from Icelandic longline fishing & pak choi from Wong's market garden	34
Pork belly, kale, and celery-horseradish purée Roasted pork belly and fennel bratwurst from May Schwein	31