

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
- Carrot tempura, Michelada salt, caraway & honey 8
Ausgebackene Karotten vom Biohof Ackerlei
- Air-dried schinkenspeck 9
Homemade schinkenspeck from BioHof May Schwein

COLD STARTERS

- Marinated kohlrabi, cashew cream, verjus & tarragon 19
Braised and sweet and sour marinated "Superschmelz" kohlrabi
- Beef tartare, lovage cream, crisp & crème fraîche 19
Hand-cut tartare from the Limousin heifer from Kastanienhof
- Smoked trout, chicory, and citron lemon 19
Plucked trout fillet from the Rameil fish farm in Waldeck

HOT STARTERS

- Jerusalem artichoke foam soup, yoghurt & sunflower seeds 17
Jerusalem artichokes from Thea Bloem organic farm and verjus gel
- Grilled bone marrow, sourdough waffle & pickled quince 17
+ 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox
- Fried black pudding, braised carrots, mustard & shiso 19
Homemade blood pudding "Boudin Noir" recipe from the MAY pig

MAIN COURSE

- Malfatti, spinach, fermented mushrooms & lime 26
Ricotta spinach gnocchi "Malfatti" with ricotta from L'Abbate in Offenbach
- Potato rösti, flower sprouts, hollandaise & pumpkinseed pesto 26
Potato rösti, grated from Odenwald waxy potatoes
- Skrei fillet, pak choi, smoked mayo & whey 34
Skrei from Icelandic longline fishing & pak choi from Wong's market garden
- MAY Pork, Kale & Celery-Horseradish Puree 31
"Secreto" from the shoulder and yakitori skewer from May pork