

LUNCH MENU

TUE-FR 12:00-14:00

Card payment only

STARTERS

Sourdough bread, whipped butter, miso honey & pollen Freshly baked, 36 hours of dough resting time from organic wheat and rye	4,5
Wintersalads, Soreel, Lovage, Giant Lemon & croutons Selection of Winter Salads from Biohof Ackerlei	13
Green asparagus, sourdough croutons, vinaigrette & chervil Green asparagus from Paul Speth in Ingelheim	17
Lentil and herb foam soup, shiitake mushrooms & yoghurt Yellow lentils, parsley, lovage, scallions & pickled apples	13
Beef tartare, miso cream, turmeric crumbs & organic egg yolk Hand-cut tartare from the Limousin heifer from Kastanienhof	16

MAIN DISHES

Malfatti, spinach, fermented mushrooms & lime Ricotta spinach gnocchi "Malfatti" with ricotta from L'Abbate in Offenbach	18
White asparagus, smoked "drillinge", goose ham & wild garlic Grade A white asparagus, Paul Speth, Ingelheim & homemade goose ham	18
Trout, monk's beard, doughnuts & smoked mayo A whole trout from the Rameil fish farm	19
Lamb sausage, mashed potatoes & wild garlic spinach Homemade bratwurst made from Lacaun lamb from the Kapellenhof	19

DESSERT

Rhubarb sorbet, sorrel, semolina pudding & almond brittle Homemade rhubarb and sorrel sorbet	9
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Lunch menu 2 courses + espresso	29
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