

# MENU

TU-SA 6PM-10PM/ SA-SU 12AM-3PM

## FINGERFOOD

- Sourdough bread, butter, honey & honey pollen 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
- Pike caviar, buckwheat blinis & curd cheese 15  
Homemade pike caviar from Dutch inland fisheries

## COLD STARTERS

- Green asparagus, sourdough croutons, vinaigrette & chervil 19  
Green asparagus from Paul Speth in Ingelheim
- Beef tartare, miso cream, turmeric crumbs & organic egg yolk 19  
Hand-cut tartare from the Limousin heifer from Kastanienhof
- Smoked salmon trout, cucumber, elderflower & whey 19  
Cold smoked and flamed salmon trout fillet, Rameil fish farm

## HOT STARTERS

- Lentil and herb foam soup, confit shiitake mushrooms & apple 17  
Yellow lentils, parsley, lovage, scallions & pickled apples
- Grilled bone marrow, sourdough waffle & Castelfranco 17  
+ 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox
- Ravioli, cime di rapa, pickled magnolias & whey foam 24  
Homemade ravioli made from the confit shoulder of organic Lacaune sheep

## MAIN COURSE

- Malfatti, spinach, fermented mushrooms & lime 26  
Ricotta spinach gnocchi "Malfatti" with ricotta from L'Abbate in Offenbach
- White asparagus, smoked "drillinge", goose ham & wild garlic 28  
Grade A white asparagus, Paul Speth, Ingelheim & homemade goose ham
- Pike fillet, monk's beard, doughnuts & wild garlic 34  
Grilled pike fillet from Dutch inland fisheries
- Lacaune sheep, kai-lan, light beans & mint 34  
Pink-roasted loin & bratwurst made from Lacaune sheep from Kapellenhof