

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
- Oyster mushroom tempura, Korean chili & dill 8
Deep-fried oyster mushrooms from the Lehr Mushroom Farm
- 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
- Meagre ceviche, cashews, tomatoes & apples 19
Meagre from ASC-certified fisheries in northern Spain

HOT STARTERS

- Lentil and herb foam soup & confit shiitake mushrooms 17
Yellow lentils, parsley, lovage & scallions
- Grilled bone marrow, sourdough waffle & chicoree 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
- Salmon trout, wild garlic kimchi, kohlrabi, peas & bronze fennel 34
Grilled salmon trout fillet from the Rameil fish farm in Waldeck
- Venison, confit turnips, rapeseed & juniper honey 34
Medium-rare venison & skewer, hunted from a blind in the Wetterau