

MENU

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

FINGERFOOD

- Sourdough bread, butter & pickled spruce sprouts 5,5
Freshly baked, 36 hours of dough resting time from demeter wheat and rye
- Young vegetables, raw, pickled & lovage cream 9
Fermented, pickled, and raw vegetables from Ackerlei
- Homemade fennel salami 9
Homemade fennel salami from the organic MAY-pork

COLD STARTERS

- White asparagus, sweet almonds, elderflower & chive blossoms 19
Grade A white asparagus from Paul Speth in Ingelheim
- Beef tartare, green sauce cream, egg yolk & parsley crumbs 21
Hand-cut tartare from the Limousin heifer from Kastanienhof
- Meagre ceviche, cashews, tomatoes & apples 21
Meagre from ASC-certified fisheries in northern Spain

HOT STARTERS

- Peas - Cold Cucumber Soup & Yogurt 17
A classic, cold summer soup with pickled cucumber balls
- Grilled bone marrow, sourdough waffle & chicoree-leek salad 17
+ 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox
- Ravioli, cime di rapa, acacia blossom sauce & raisins 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
- Green asparagus tempura, curry cream, kosho & herb salad 28
Green asparagus from Paul Speth in Ingelheim
- Salmon trout, wild garlic kimchi, kohlrabi & peas 34
Grilled salmon trout fillet from the Rameil fish farm
- Venison, confit turnips, rapeseed & juniper honey 34
Medium-rare venison & skewer, hunted from a blind in the Wetterau