

LUNCH MENU

TUE–FR 12:00–14:00

Card payment only

STARTERS

Sourdough bread, whipped butter & Tomato-Chili Oil Freshly baked, 36 hours of dough resting time from organic wheat and rye	5,5
Leaf lettuce, sorrel, tarragon & dukkah Salads from the organic farm Ackerlei, dukkah with almonds & seeds	13
Beetroot, little turnips; heart cherries & pumpkin seeds Oven-roasted beets from the Ackerlei organic farm	17
Cucumber & Peas Cold-Soup & Yogurt A classic, cold summer soup with pickled cucumber balls	13
Beef tartare, garum mayonnaise, sourdoughcrunch & parsley Hand-cut tartare from the Limousin heifer from Kastanienhof	18

MAIN DISHES

Courgette Flowers pepper hollandaise & zucchini spaghetti Courgette Flowers from Mrs Wong in Oberrad filled with Ricotta	18
Water spinach, eggplant, sunflower seeds & miso Water spinach from Oberrad from Wong's nursery	19
Trout, Hispy Cabbage, Gooseberries & smoked mayo A whole trout from the Rameil fish farm	19
Ragout, Horseradish, young potatoes & Cucumber White Wine and Stock Braised Bio Hof May Pork	19

DESSERT

Apricots, sorrel ice cream, chocolate ganache & sorrel Apricots from the Bioland farm Speth in Ingelheim	9
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Lunch menu 2 courses + espresso	Affogato extra 6,-€	29
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