

MENU

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

FINGERFOOD

Sourdoughbread, whipped butter & leekash Freshly baked, 36 hours of dough resting time from demeter wheat and rye	5,5
Panisse & strawberry spice powder Fried chickpea panisse according to a provence recipe	9
Guanciale, watermelon & black currants Homemade guanciale from the cheek of Biohof MAY pig	12

COLD STARTERS

Cherry tomatoes, girolles mushrooms, tomato water & chili oil Cherry tomatoes from the organic farm Ackerlei in Bruchköbel	20
Beef tartare, garum mayonnaise, sourdough crunch & parsley Hand-cut tartare from the Limousin heifer from Kastanienhof	21
Salmon trout, cucumber broth, tarama salad, lovage & basil Gently smoked salmon trout from the Rameil fish farm in Waldeck	21

HOT STARTERS

Chilled carrot-melon soup, shiitake, marigold & kosho A cold summer soup with kosho-pickled melon pearls	17
Grilled bone marrow, sourdough waffle, yellow beans & dill + 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox	17
Fried blood pudding, pattypan squash, mirabelles & onion Homemade blood pudding "Boudin Noir recipe" from the MAY pig	19

MAIN COURSE

Milanese risotto, summer vegetables & greek basil Risotto, saffron, assorted fermented vegetables & parmesan	26
Water spinach, eggplant, sunflower seeds & miso Water spinach from Oberrad from Wong's nursery	25
Hake, kailan, brandade & fennelsalad Grilled & butterpoached Hake Filet	33
Free-range duck, cherries, baby beets, almond & Wineleaves Pink-roasted breast and dolma from farmer Mann's free-range ducks	34