

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
Homemade ham croquettes & fenugreek cream 5 deep-fried ham croquettes from the MAY pig	12
Pickled asparagus, fennel & lemon-cucumber yogurt Pickled & Young Vegetables	9

COLD STARTERS

Cherry tomatoe, Canari melon, smoked almond & salted lemon Cherry tomatoes from Miss Wong from Oberrad	20
Beef tartare, potato mayonnaise, cashew & mirabelle mustard Hand-cut tartare from the Limousin heifer from Kastanienhof	21
Salmon trout, pointed peppers, horseradish & muscat grapes Gently smoked salmon trout from the Rameil fish farm in Waldeck	21

HOT STARTERS

Watermelon and tomato gazpacho, crispy chili oil & ricotta Late summer cold soup & ricotta from L'Abbate in Offenbach am Main	17
Grilled bone marrow, sourdough waffle, yellow beans & dill + 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox	17
Ravioli, grilled corn, mushrooms, and onsen egg Homemade ravioli with pulled duck from Bauer Mann	19

MAIN COURSE

Zucchini blossom, pepper hollandaise & zucchini spaghetti Zucchini flowers from Gisela Wong in Oberrad, stuffed with ricotta & potato	26
Aubergine, chanterelles, sunflower seeds & mole Mole cooked from grilled eggplant peel & cumin	26
Monkfish, water spinach, shishito peppers & chickpea purée Grilled monkfish confit in butter with wild broccoli	35
Lacaune sheep, cauliflower & cauliflower couscous Lacaune lamb from Kapellenhof—confit and as a bratwurst	35