

LUNCH MENU

TUE–FR 12:00–14:00

Card payment only

STARTERS

Sourdough bread, whipped butter & spiced clover Freshly baked, 36 hours of dough resting time from organic wheat and rye	5,5
Green Salad, Sorrel, Lovage & dukkah Salads from the organic farm Ackerlei, dukkah with almonds & seeds	13
Cherry tomatoes, beets, walnuts & dill Cherry tomatoes from the organic farm Ackerlei in Bruchköbel	17
Potato foam soup, pearl onion, crispy chili oil & spring onion Light potato foam soup made from Odenwald red-skinned potatoes	13
Beef tartare, potato mayonnaise, cashew & mirabelle mustard Hand-cut tartare from the Limousin heifer from Kastanienhof	18

MAIN DISHES

Stuffed cremini mushrooms, ricotta filling & butternut squash Braised organic cremini mushrooms from Mijiko Mushroom Farm	18
Eggplant, chanterelles, sunflower seeds & mole Mole cooked from grilled eggplant peel & cumin	18
Trout, green beans, sweet clover, lemon & snap pea purée A whole trout from the Rameil fish farm	19
Bratwurst, broccoli, eggplant cream & light onion Lamb bratwurst, homemade from Lacaun sheep, Kapellenhof	19

DESSERT

Williams pear sorbet, basil & torched sorbet Meadowsweet blossoms from our own wild collection	9
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Lunch menu 2 courses + espresso	29
Lunch menu 2 courses + affogato	35