LUNCH MENU

TUE–FR 12:00–14:00

Card payment only

STARTERS

Sourdough bread, whipped butter & spiced clover 5,5
Freshly baked, 36 hours of dough resting time from organic wheat and rye

Green Salad, Radicchio, Lovage & dukkah 13
Salads from the organic farm Ackerlei, dukkah with almonds & seeds

Cherry tomatoes, beets, walnuts & dill 17
Cherry tomatoes from the organic farm Ackerlei in Bruchköbel

Potato foam soup, pearl onion, crispy chili oil & spring onion 13
Light potato foam soup made from Odenwald red-skinned potatoes

Beef tartare, potato mayonnaise, cashew & mirabelle mustard 18
Hand-cut tartare from the Limousin heifer from Kastanienhof

MAIN DISHES

Stuffed cremini mushrooms, ricotta filling & butternut squash 18
Braised organic cremini mushrooms from Mijiko Mushroom Farm

Potato rösti, Brussels sprouts, lovage & smoked béarnaise 18
Odenwald waxy potatoes, grated and fried

Trout, pimientos, cauliflower cream & clover 19
A whole trout from the Rameil fish farm

Chicken Drumstick, Spelt Rice Risotto, Cabbage & Pecorino 19
Confit drumstick from Farmer Mann's free-range chickens

DESSERT

Williams pear sorbet, basil & torched sorbet 9
Meadowsweet blossoms from our own wild collection

Lunch menu 2 courses + espresso 29

Lunch menu 2 courses + affogato 35