

MENU

TU–SA 6PM–10PM/ SA–SU 12AM–3PM

FINGERFOOD

Sourdoughbread, whipped butter & spiced clover Freshly baked, 36 hours of dough resting time from demeter wheat and rye	5,5
Pan-fried brioche, pancetta & figs House-made pancetta from the belly of organic farm MAY pork	11
Delicata Squash Tempura, Chili & Honey Squash fried in tempura batter with nori seaweed and chili salt	12

COLD STARTERS

Cherry tomatoes, beets, walnuts & dill 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

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

Stuffed Cremini Mushrooms, Ricotta Filling & Butternut Squash Braised organic cremini mushrooms from Mijiko Mushroom Farm	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