MENU

TU–SA 6PM–10PM/ SA–SU 12AM–3PM

FINGERFOOD

Sourdoughbread, whipped butter & spiced clover 5,5
Freshly baked, 36 hours of dough resting time from demeter wheat and rye

Pan-fried brioche, pancetta & figs 11
House-made pancetta from the belly of organic farm MAY pork

Hokkaido Squash Tempura, Chili & Honey 12
Squash fried in tempura batter with nori seaweed and chili salt

COLD STARTERS

Cherry tomatoes, beets, walnuts & dill 20
Cherry tomatoes from Miss Wong from Oberrad

Beef tartare, potato mayonnaise, cashew & plum mustard 21
Hand-cut tartare from the Limousin heifer from Kastanienhof

Salmon trout, black salsify, black radish & whey sauce 21
Gently smoked salmon trout from the Rameil fish farm in Waldeck

HOT STARTERS

Potato foam soup, pearl onion & crispy chili oil 17
Light potato foam soup made from Odenwald red-skinned potatoes

Grilled bone marrow, focaccia, apple salad & dill 17
+ 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox

Ravioli, Tuscan kale, candied chestnuts & onsen egg 19
Homemade ravioli with pulled chicken from Farmer Mann

MAIN COURSE

Stuffed cremini mushrooms, ricotta filling & butternut squash 26
Braised organic cremini mushrooms from Mijiko Mushroom Farm

Potato rösti, Brussels sprouts, lovage & smoked béarnaise 26
Odenwald waxy potatoes, grated and fried

Flounder, mussels, cauliflower and kailan 35
Flounder caught by longline in the North Sea

Chicken breast, hazelnuts, spelt rice & jerusalem artichokes 35
Free-range rooster breast stuffed under the skin, Bauer Mann