

## Gourmet Compact

### Menü Grands Produits

#### *Amuse Bouche*

Tandoori cauliflower, rocket  
medlar sauce and bell pepper drops  
contains gluten, nuts, soy

#### Starter

Raw marinated Hiramasa Kingfish  
with Ossietra Rhön-Caviar, tomato-ginger ponzu  
avocado cream with wasabi  
radish rolls, honey cherry tomatoes  
and ice cream of coastal plants  
contains fish, soy, dairy products/ lactose sesame seeds

Roasted carabinero with yuzu  
and macadamia-rice crunch, crustacean bisque  
with mild Thai curry, white asparagus  
and garden peas  
contains sulfites, nuts, shellfish and crustaceans, dairy products/ lactose

Morel raviolo with morel bouillon  
green asparagus, corn cream, chickweed  
and hazelnut  
contains nuts, celery, sulfites

#### Main Course

Étouffée pigeon as a roasted breast  
with spiced varnish and pigeon praline  
cherry balsamic pepper jus, chicory  
and spiced carrot  
contains gluten, sulfites

Saddle of Palatinate lamb with wild garlic crust  
and confit lamb neck, piquillo jus, kohlrabi  
spring leek, cream of Wetterau chickpeas  
crispy onions and wild garlic oil  
contains sulfites, dairy products/ lactose, gluten

#### Dessert

Organic Grand Cru chocolate  
in textures with yoghurt  
contains gluten, dairy products, nuts

Selection of matured raw milk cheese  
from Maître Bernard Antony  
contains dairy products, nuts, gluten

#### *Praline*

3-Course Menu 175,-  
(without wine accompaniment)  
With wine accompaniment 280,-  
(selected wines from sommelier Valerie Poulter)

The 3-course menu consists of amuse bouche, one starter  
one main course, dessert or cheese and petit four

### Ethical Vegan Cuisine

#### *Amuse Bouche*

Tandoori cauliflower, rocket  
medlar sauce and bell pepper drops  
contains gluten, nuts, soy

#### Starter

Salad of white asparagus, radishes  
and honey cherry tomatoes with juice  
from the herbs of the Frankfurter green sauce  
chips of Wetterau potatoes, cress and frisée tips  
contains gluten, soy

Stuffed turnip slices  
with spiced carrot cream, yuzu carrot stock  
fermented yuzu and sesame-ricecrunch  
contains soy, sulfites, sesame seeds

Baked chickpea praline on eggplant confit  
nori seaweed with piquillo-shiso jus  
oven-roasted leek  
and bell pepper chutney  
contains soy, sulfites

#### Main Course

Morel raviolo with morel bouillon  
green asparagus, corn cream, chickweed  
and hazelnut  
contains nuts, celery, sulfites

Glazed artichokes  
and young peas  
with truffle sauce, kohlrabi, trevisano  
and limequat  
contains sulfites

#### Dessert

Rhubarb, vanilla cream with tonka bean  
salted pistachio crumble  
and spiced marigold ice cream  
contains soy, nuts, gluten

Caramelized pineapple and mango  
with chocolate ganache, coconut water with lime  
sorbet of exotic fruits  
and coconut crumble  
contains gluten, soy, nuts

#### *Praline*

4-Course Menu 195,-  
(without wine accompaniment)  
With wine accompaniment 340,-  
(selected wines from sommelier Valerie Poulter)

The 4-course menu consists of amuse bouche, two starters  
one main course, one dessert and petit four