

Casual Lunch

Apéro

Green vegetable shot with orange blossom foam

Cream of organic goose liver in kohlrabi truffle jelly with pickled currant
contains lactose/dairy products, gluten

Small pizza cushion filled with handcheese and radish
contains gluten, dairy products

Starter

Tartlet of cooked langoustine claw meat with crustacean ice cream
cauliflower cream, tomato ponzu, radish
borage and oyster leaves
contains crustaceans, dairy products, soy, gluten

Entrée

Breton sea bass and norwegian scallop
with mediterranean saffron sauce, green asparagus
and eggplant-norialgae tartar
contains fish, shellfish and crustaceans, dairy products, soy, sulphites

Main Course

Tranche of Palatinate rack of lamb with wild garlic olive-crust
baked lamb praline, piquillo jus, kohlrabi, spring leek
mildly smoked cream of Wetterau chickpeas, crispy onion and wild garlic oil
contains sulfites, dairy products, gluten

Dessert

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

Praline

3-Course Menu 115,- (without Entrée)

4-Course Menu 135,-

with wine accompaniment 190,-
(selected wines from sommelier Valerie Poulter)

with wine accompaniment 234,-
(selected wines from sommelier Valerie Poulter)

Casual Green Lunch

Apéro

Green vegetable shot with orange blossom foam

Small pizza cushion filled with olive cream and bell pepper chutney
contains gluten, sulfites, soy

Mini tartelette with wild garlic pesto, white bean cream and salted lemon chutney
contains gluten

Starter

Salad of white asparagus, radishes and honey cherry tomatoes
with juice from the herbs of Frankfurter green sauce

Wetterau potato chips, cress and frisée tips
contains gluten, soy

Entrée

Filled slices of may turnip with spiced carrot cream
yuzu-carrot jus, fermented yuzu

sesame-rice crunch, carrot greens and ginger oil
contains sulfites, nuts, soy

Main Course

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

contains sulfites

Dessert

Rhubarb and vanilla cream
with tonka bean, salted pistachio crumble
and spiced marigold ice cream

contains gluten, soy, nuts

Praline

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