



Gourmet Compact

Menü Grands Produits

Amuse Bouche

Marinated cucumber with tonburi, dill sauce, medlar mustard cream and wild fennel herb espuma
contains gluten, nuts, soy, mustard

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

Glazed veal sweetbreads truffled sweetbread velouté, cauliflower nasturtium, chanterelles apricot and almond
contains gluten, sulfites, dairy products/lactose, nuts

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

Marinated rhubarb and Schneider's organic strawberries vanilla cream with tonka bean salted pistachio crumble and marigold ice cream
contains gluten, soy, nuts, sulfites

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

Praline

3-Course Menu 185,-
(without wine accompaniment)
With wine accompaniment 290,-
(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

Marinated cucumbers with tonburi, dill sauce, medlar mustard cream and wild fennel herb espuma
contains gluten, nuts, soy, mustard

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 and limequat
contains sulfites

Dessert

Marinated rhubarb and Schneider's organic strawberries vanilla cream with tonka bean salted pistachio crumble and marigold ice cream
contains gluten, soy, nuts, sulfites

Organic Grand Cru chocolate in textures and marinated sweet cherries with a caramelized hazelnut core
contains gluten, soy, nuts

Praline

4-Course Menu 205,-
(without wine accompaniment)
With wine accompaniment 350,-
(selected wines from sommelier Valerie Poulter)

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