

Casual Lunch

Apéro

Green vegetable shot with orange blossom foam

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

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

Starter

Raw marinated Ora King Salmon
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

Entrée

Roasted Breton turbot with shallot-butter and prawn raviolo
crustacean bisque with mild Thai curry
green asparagus and artichoke
contains fish, shellfish and crustaceans, dairy products, soy, sulfites

Main Course

Bavarian beef fillet with marrow crust
truffle sauce, turnips, peas, summer beet
Wetterau potato cream and unstuffed goose liver
contains sulfites, dairy products, gluten

Dessert

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

Praline

3-Course Menu

125,- (without Entrée)

4-Course Menu

145,-

with wine accompaniment 200,-
(selected wines from sommelier Valerie Poulter)

with wine accompaniment 245,-
(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

Baked chickpea praline on eggplant confit
nori seaweed with piquillo shisojus, oven-roasted leeks
and bell pepper chutney
contains sulfites, nuts, soy

Main Course

Morel ravioli with truffle sauce
spring leeks, artichokes, roasted quinoa
and tofu ham
contains sulfites, gluten, soy

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

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