



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, ginger ponzu
avocado cream with wasabi, radish rolls
carrot pearls and ice cream of coastal plants
contains fish, soy, dairy products/lactose sesame seeds

Roasted Norwegian lobster
with yuzu and macadamia-rice crunch
crustacean bisque, roasted fennel
and warm fennel-bell pepper salad
contains sulfites, nuts, shellfish and crustaceans, dairy products/lactose

Oven-roasted young celery
with Australian winter truffle
wild mushroom broth, fava beans with "ham"
truffled celery cream and lovage oil
contains celery, sulfites

Main Course

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

Onglet and braised short rib
of Black Angus Prime Beef, olive jus
tomato olive marmalade, pearl onions
and Wetterau potatoes served in two ways
contains sulfites, gluten

Dessert

Marinated raspberries and rhubarb
vanilla cream with tonka bean
salted pistachio crumble and marigold ice cream
contains gluten, soy, nuts

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

Stuffed tomato with borage-sorrel sorbet
white tomato foam and marinated colorful summer
tomatoes with avocado, served in velvety juice
of the seven Frankfurt Green Sauce herbs
contains gluten, soy

Stuffed turnip slices
with spiced carrot cream, yuzu carrot stock
fermented yuzu, sesame-ricecrunch
carrot tops and ginger oil
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

Oven-roasted young celery
with Australian winter truffle
wild mushroom broth, fava beans with "ham"
truffled celery cream and lovage oil
contains celery, sulfites

Glazed artichokes and young peas
with balsamic shallot sauce, kohlrabi
limequat and mint oil
contains sulfites

Dessert

Marinated raspberries and rhubarb
vanilla cream with tonka bean
salted pistachio crumble and marigold ice cream
contains gluten, soy, nuts

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