

## Casual Lunch

### *Apéro*

Asparagus and orange blossom shot with bell pepper-cider foam  
contains sulfites

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

Mini tartelette with Odenwälder hand cheese cream, radishes, apple and cress  
contains gluten, dairy products/lactose

### **Starter**

Tartare of Hiramasa kingfish with piquillo jelly  
fruity curry ice cream, ginger ponzu, Rhön-Caviar on cucumber  
with tonburi, radish and oyster leaf  
contains fish, dairy products, soy, gluten

### **Entrée**

Roasted Breton turbot  
with wild garlic crust and prawn raviolo  
mediterranean fish sauce, roasted fennel and fennel salad  
contains fish, shellfish and crustaceans, dairy products, soy, sulfites

### **Main Course**

Filet and baked praline of Bavarian beef  
with olive sauce, oven-baked celery  
beans with salt lemon and mushroom confit  
contains sulfites, dairy products, gluten

### **Dessert**

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

### *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*

Asparagus and orange blossom shot with bell pepper-cider foam  
contains sulfites

Chip of Wetterau potatoes with roasted leek cream and bergamot chutney  
contains soy

Mini tartelette with summer beet-apple tartare and horseradish cream  
contains gluten, soy

### **Starter**

Stuffed Amela tomato  
with borage-sorrel sorbet and marinated colorful tomatoes  
in velvety juice of Frankfurt Green Sauce herbs  
contains gluten, nuts, soy, mustard

### **Entrée**

Young celery served in two ways  
field beans with "ham", Australian winter truffle  
wild mushroom bouillon and lovage oil  
contains sulfites, nuts, soy

### **Main Course**

Braised glazed eggplant  
with shiso jus, bell pepper, oven-roasted leek  
artichoke and chanterelles  
contains sulfites, gluten, soy

### **Dessert**

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

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