

Grands Produits

Menu

Fingerfood

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

Beef praline with spiced mayonnaise
contains egg, soy, gluten

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

Amuse Bouche

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

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

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

Pre Dessert

Marinated pink grapefruit, rosé champagne granité
and espuma of Taunus spruce sprouts
contains gluten, sulfites

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 gluten, soy, nuts

Praline

255,-
without glazed veal
sweetbreads
and cheese selection

265,-
without cheese
selection

275,-

Menu with Treasury Wines

*Our sommelière Valerie Poulter presents you
our Treasury Menu from our wine cellar.
A special experience of great wines perfectly
matched to your menu from the kitchen of
Andreas Krolik. Of course, poured with the
Coravin system.*

2019 Riesling
Monte Vacano
Winery Robert Weil
Rheingau, Germany
0,1l 59 €

2021 Ornellaia Bianco
Tenuta dell'Ornellaia
Bolgheri, Tuscany, Italy
0,1l 97 €

1993 Le Haut-Lieu Moelleux
Première Trie, Domaine Huet
Vouvray, Loire, France
0,1l 75 €

2020 Pierredon
Châteauneuf-du-Pape
Domaine Rotem & Mounir Saouma
Rhône Valley, France 0,1l 63 €

2011 Château Margaux
Margaux, Bordeaux, France
0,1l 209 €

2015 Riesling Auslese
Wiltinger Braune Kupp
Winery Egon Müller
Moselle, Germany 0,1 l 65 €

815,-
Menu without cheese
with treasury wines each 0.1l

Ethical Vegan Cuisine

Menu

Fingerfood

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

Amuse Bouche

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

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

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

Baked chickpea praline on eggplant confit
nori seaweed with piquillo-shiso jus
oven-roasted leek and bell pepper chutney
contains soy, sulfites

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

Pre Dessert

Marinated pink grapefruit, rosé champagne granité
and espuma of Taunus spruce sprouts
contains gluten, sulfites

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

255,-
without chickpea praline
and chocolate dessert

265,-
without chocolate
dessert

275,-

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