

## Casual Lunch

### *Apéro*

Warm shot of Wetterau chickpeas and lentils – mild spicy  
contains nuts

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 Bavarian pasture-raised beef with piquillo jelly  
ice cream of unstuffed goose liver and vintage anchovies  
cucumber relish and mustard cream  
contains fish, mustard, soy, dairy products/lactose

### **Entrée**

Skrei fillet and medallion of lobster with macadamia crunch  
crustacean bisque with kaffir lime  
cauliflower and leaf spinach  
contains fish, crustaceans and shellfish, dairy products, sulfites, nuts

### **Main Course**

Pink roasted veal fillet with truffle sauce  
green Loire asparagus, spiced carrot cream  
stuffed morel and fried onion crunch  
contains sulfites, gluten, dairy products/lactose

### **Dessert**

Caramelised pineapple and marinated mango  
with mousse and ganache of organic Grand Cru chocolate  
exotic fruit sorbet and coconut-lime water  
contains gluten, soy, nuts

### *Praline*

3-course menu 125,- (without entrée)

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

4-course menu 145,-

with wine accompaniment 245,-  
(selected wines from sommelier Valerie Poulter)

## Casual Green Lunch

### *Apéro*

Warm shot of Wetterau chickpeas and lentils – mild spicy  
contains nuts

Chip of Wetterau potatoes with olive cream, nori seaweed, limequat and bell pepper  
contains soy

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

### **Starter**

Different kinds of turnips and radishes with elderflower vinegar  
spiced macadamia cream, medlar  
mustard seeds and argan oil from the Amjahad family  
contains soy, gluten, nuts

### **Entrée**

Stuffed morel, miso celery and green Loire asparagus  
with morel bouillon and herb foam  
contains celery, sulfites, soy

### **Main Course**

White asparagus from Rhineland  
with tofu ham, truffle sauce, peas  
and Wetterau potatoes served in two ways  
contains sulfites, soy, gluten

### **Dessert**

Marinated rhubarb and vanilla cream with tonka bean  
with salted pistachio crumble, ice cream of Taunus spruce sprouts  
and reduced rhubarb juice with ginger  
contains gluten, soy, nuts

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