

Grands Produits

Hand-dived scallop, Rhön-Caviar, langoustine, pointed morel, green Loire asparagus, truffle, organic noble pork, Palatinate lamb

Fingerfood

Warm shot of Wetterau chickpeas and lentils – mild spicy

contains nuts

Noble fish praline with spiced mayonnaise

contains egg, soy, gluten, fish, shellfish and crustaceans

Mini tartelette with Odenwälder hand cheese cream, radishes, apple and cress

contains gluten, dairy products/lactose

Amuse Bouche

Marinated fennel with espuma from wild fennel greens, honey cherry tomatoes

avocado, crispy buckwheat and herb oil

contains soy

Starter

Tartare of hand-dived Norwegian scallop with oyster leaves, Rhön-Caviar

pink grapefruit, iced corail cream and scallop emulsion

contains fish, shellfish and crustaceans, soy, dairy products/lactose

Halibut fillet and Norwegian langoustine with macadamia rice crunch

crustacean bisque with kaffir lime, leaf spinach and cauliflower with yuzu kosho

contains fish, dairy products/lactose, nuts, sulfites

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

contains celery, sulfites, soy

Main Course

Glazed shoulder piece from organic noble pork from Junkershausen with thyme mustard seed jus

spiced carrot, spring onion and sesame-fried onion-crunch

contains gluten, sulfites, mustard, sesame

Saddle of Palatinate lamb with olive and herb crust and small lamb ballotine

piquillo sauce, bell pepper, beans and baked Wetterau potatoe with wild garlic cream

contains sulfites, gluten, dairy products/lactose

Pre Dessert

Marinated citrus fruits, rosé champagne granité and sorrel espuma

contains gluten, sulfites

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

Selection of matured raw milk cheese from Maître Bernard Antony

contains gluten, soy, nuts

Praline

3-course menu

200,-

Amuse bouche

Starter

Main course

Dessert

Praline

with Coravin-

wine accompaniment:

Dönnhoff

Boudier

Steinberg

258,-

4-course menu

220,-

Amuse bouche

Two starters

Main course

Dessert

Praline

with Coravin-

wine accompaniment:

Dönnhoff

Cachat

Boudier

Steinberg

302,-

5-course menu

270,-

without

organic noble pork

and cheese selection

with Coravin-

wine accompaniment:

Without Pape-Clément and

Weil

385,-

6-course menu

280,-

without

cheese selection

with Coravin-

wine accompaniment:

Without Weil

444,-

7-course menu

290,-

with Coravin-

wine accompaniment:

All wines

483,-

Ethical Vegan Cuisine

Argan oil from the Amjahad family, Wetterau vegetables, pointed morel, green Loire asparagus, artichoke, truffle

Fingerfood

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 tartlette with beetroot-apple tartare and horseradish cream

contains gluten, soy

Amuse Bouche

Marinated fennel with espuma from wild fennel greens, honey cherry tomatoes

avocado, crispy buckwheat and herb oil

contains 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

Leaf spinach with yuzu

ginger and cauliflower, fruity curry sauce and hazelnut crunch

contains soy, sulfites, nuts, sesame seeds

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

contains celery, sulfites, soy

Main Course

Wetterau potato and oven-roasted leek with salted-lemon jus

chickpea puree, fresh horseradish, chives and tofu ham

contains soy, sulfites

Artichoke base filled with peas and Treviso di Tardivo

truffle sauce, artichoke cream and mint oil

contains sulfites, soy, gluten

Pre Dessert

Marinated citrus fruits, rosé champagne granité and sorrel espuma

contains gluten, sulfites

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

Pickled 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

Praline

3-course menu

200,-

Amuse bouche

Starter

Main course

Dessert

Praline

with Coravin-

wine accompaniment:

Dönnhoff

Boudier

Steinberg

258,-

4-course menu

220,-

Amuse bouche

Two starters

Main course

Dessert

Praline

with Coravin-

wine accompaniment:

Dönnhoff

Cachat

Boudier

Steinberg

302,-

5-course menu

255,-

without Wetterau

potato

and rhubarb

with Coravin-

wine accompaniment:

Without Pape-Clément

and Weil

370,-

6-course menu

265,-

without rhubarb

with Coravin-

wine accompaniment:

Without Weil

429,-

7-course menu

275,-

with Coravin-

wine accompaniment:

All wines

468,-

