

Casual Lunch

Apéro

Green vegetable shot with bell pepper-apple wine foam
contains celery, 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

Black cod as tartare and torched
Rhön-Caviar, turnip-radish salad
wasabi cream and borage ice 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

Fillet of Bavarian pasture-raised beef
Périgourdine sauce, green Loire asparagus
spiced carrot and noble mushroom raviolo
contains gluten, sulfites, 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

Green vegetable shot with bell pepper-apple wine foam
contains celery, sulfites

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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