

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

Saint-Pierre fillet and Norwegian scallop with hazelnut crunch
scallop velouté with saffron, peas and cauliflower
contains fish, crustaceans and shellfish, dairy products, sulfites, nuts

Main Course

Pink-roasted veal fillet
truffle sauce, green Loire asparagus
spiced carrot and morel raviolo
contains gluten, sulfites, dairy products/lactose

Dessert

Variation of organic Grand Cru chocolate, pineapple sorbet
and coconut water with mint
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

Marinated fennel with espuma from wild fennel greens
honey cherry tomatoes, avocado
crispy buckwheat and basil oil
contains soy

Entrée

Griesheim asparagus and Wetterau potato, "Béarnaise"-style sauce
truffle jus, peas, spring onion and tofu ham
contains sulfites, soy, gluten

Main Course

Morel raviolo and miso-celery
morel bouillon, beans
celery cream and herb foam
contains celery, sulfites, soy

Dessert

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

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