

Grands Produits

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

Fingerfood

Green vegetable shot with bell pepper-apple wine foam

contains celery, sulfites

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 basil 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

Breton turbot fillet au gratin with shallot butter

Champagne Beurre Blanc, pan-fried Griesheim asparagus and peas

contains fish, dairy products/lactose, nuts, sulfites

Morel raviolo, 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 medlars, rosé champagne granité and sorrel espuma

contains gluten, sulfites

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

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:

Pichler

Mas Martinet

Steinberg

282,-

4-course menu

220,-

Amuse bouche

Two starters

Main course

Dessert

Praline

with Coravin-

wine accompaniment:

Pichler

Cachat-Ocquidant

Mas Martinet

Steinberg

326,-

5-course menu

270,-

without

organic noble pork

and cheese selection

with Coravin-

wine accompaniment:

Without Castello di Ama

and Weil

395,-

6-course menu

280,-

without

cheese selection

with Coravin-

wine accompaniment:

Without Weil

445,-

7-course menu

290,-

with Coravin-

wine accompaniment:

All wines

491,-

Ethical Vegan Cuisine

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

Fingerfood

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 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 basil 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

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

contains celery, sulfites, soy

Main Course

Griesheim asparagus and Wetterau potato, "Béarnaise"-style sauce

truffle jus, peas, spring onion and tofu ham

contains soy, sulfites, gluten

Artichoke base filled with beans and bell pepper chutney

piquillo-salted lemon jus, artichoke cream, olives and wild garlic oil

contains sulfites, soy, gluten

Pre Dessert

Marinated medlars, rosé champagne granité and sorrel espuma

contains gluten, sulfites

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

Mousse, ganache and chantilly from organic Grand Cru chocolate

pineapple sorbet and coconut water with mint

contains gluten, soy, nuts

Praline

3-course menu

200,-

Amuse bouche

Starter

Main course

Dessert

Praline

with Coravin-

wine accompaniment:

Pichler

Mas Martinet

Steinberg

282,-

4-course menu

220,-

Amuse bouche

Two starters

Main course

Dessert

Praline

with Coravin-

wine accompaniment:

Pichler

Cachat-Occidant

Mas Martinet

Steinberg

326,-

5-course menu

255,-

without asparagus

and chocolate

with Coravin-

wine accompaniment:

Without Castello di Ama

and Weil

380,-

6-course menu

265,-

without chocolate

with Coravin-

wine accompaniment:

Without Weil

430,-

7-course menu

275,-

with Coravin-

wine accompaniment:

All wines

476,-

