

## 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**

Raw marinated Hiramasa kingfish served in two ways with ginger-lime vinaigrette  
wasabi cream, apple radish salad and fruity curry ice cream with yuzu  
contains fish, soy, dairy products/lactose

### **Entrée**

Fillet of line-caught Icelandic cod au gratin with shallot butter  
Champagne Beurre Blanc, roasted white Griesheim asparagus and peas  
contains fish, crustaceans and shellfish, dairy products, sulfites, nuts

### **Main Course**

Bavarian beef fillet with herb crust and baked short rib praline  
piquillo sauce, glazed artichoke, artichoke cream  
spring leeks and bell pepper-tomato chutney  
contains gluten, sulfites, dairy products/lactose

### **Dessert**

Organic Grand Cru chocolate, heart cherries with hazelnut core  
cherry sauce and light coffee ice cream  
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**

Amela tomato, fennel salad and honey cherry tomatoes, wild fennel greens espuma  
tomato vinaigrette and crispy buckwheat  
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**

Noble mushroom raviolo and miso-kohlrabi  
noble mushroom bouillon, beans  
celery cream and herb foam  
contains celery, sulfites, soy

### **Dessert**

Rhubarb and strawberries  
vanilla cream with tonka bean and salted pistachio crumble  
basil-pistachio ice cream and reduced rhubarb juice with ginger  
contains gluten, soy, nuts

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