

Grands Produits

Hand-dived scallop, Rhön-Caviar, langoustine, noble mushrooms, 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

Noble mushroom raviolo, miso-kohlrabi and green Loire asparagus with noble mushroom 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
Monasterio
Steinberg
279,-

4-course menu

220,-
Amuse bouche
Two starters
Main course
Dessert
Praline
with Coravin-
wine accompaniment:
Pichler
Cachat-Occidant
Monasterio
Steinberg
303,-

5-course menu

270,-
without
organic noble pork
and cheese selection
with Coravin-
wine accompaniment:
Without Dugat
and Weil
392,-

6-course menu

280,-
without
cheese selection
with Coravin-
wine accompaniment:
Without Weil
469,-

7-course menu

290,-
with Coravin-
wine accompaniment:
All wines
515,-

Ethical Vegan Cuisine

Argan oil from the Amjahad family, Wetterau potato, noble mushrooms, 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

Noble mushroom raviolo, miso-kohlrabi and green Loire asparagus with noble mushroom 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

Monasterio

Steinberg

279,-

4-course menu

220,-

Amuse bouche

Two starters

Main course

Dessert

Praline

with Coravin-
wine accompaniment:

Pichler

Cachat-Occidant

Monasterio

Steinberg

303,-

5-course menu

255,-

without asparagus
and chocolate

with Coravin-
wine accompaniment:

Without Dugat

and Weil

377,-

6-course menu

265,-

without chocolate

with Coravin-
wine accompaniment:

Without Weil

454,-

7-course menu

275,-

with Coravin-
wine accompaniment:

All wines

500,-

