



Casual Lunch

Starter

Dry-Aged Hiramasa Kingfish, raw-marinated in two ways with soy-ginger marinade
borage-cucumber sorbet, cucumber rolls, beetroot, wasabi cream and oyster leaves
contains fish, soy, dairy products/lactose

2023 Pernand-Vergelesses, Domaine Dominique Lafon, Burgundy, France
0,1l 33,-

Entrée

John Dory and roasted Norwegian langoustine with macadamia crunch
crustaceans nage with kaffir lime, pumpkin and Wetterau chickpeas
contains fish, crustaceans and shellfish, dairy products/lactose, sulfites

2018 Scheurebe Chara ***, Weingut Alexander Laible, Baden, Germany
0,1l 19,-

Main Course

Roasted saddle of deer calf from Hessian hunt
with rapeseed-acorn crust and deer ballotine on porcini mushroom
juniper sauce with pepper, marinated red cabbage, chestnut and lingonberries
contains gluten, sulfites, dairy products/lactose, celery

2020 Pinot Noir Les Barriguards, Domaine Jean-Baptiste Boudier, Burgundy, France
0,1l 33,-

Dessert

Marinated figs, almond chantilly, roasted hazelnuts
orange-fig leaf ice cream and marigold sauce
contains gluten, soy, nuts

2024 Riesling Mélange Spätlese, Winery Eva Fricke, Rheingau, Germany
0,1l 19,-

3-course menu (without entrée)	125,-	with Lafleur wine accompaniment 210,-
4-course menu	145,-	with Lafleur wine accompaniment 240,-



Casual Green Lunch

Starter

Summer tomato and marinated tomato pieces in tomato-watermelon gazpacho
white tomato foam, capers, green almond and lovage
contains gluten, soy, nuts

2023 Pernand-Vergelesses, Domaine Dominique Lafon, Burgundy, France
0,1l 33,-

Entrée

Jaspée de Vendée pumpkin from Hof Wanka
and noble mushroom raviolo in mushroom bouillon, miso king oyster mushroom
pumpkin seed crunch and pumpkin seed oil
contains gluten, soy, sulfites

2018 Scheurebe Chara ***, Weingut Alexander Laible, Baden, Germany
0,1l 19,-

Main Course

Baked aubergine with sesame, piquillo and salted lemon jus
aubergine cream, spiced macadamia and wasabi
contains gluten, soy, sulfites

2020 Pinot Noir Les Barriguards, Domaine Jean-Baptiste Boudier, Burgundy, France
0,1l 33,-

Dessert

Spiced mango, organic Grand Cru chocolate, coconut sorbet
and passion fruit sauce
contains gluten, soy, nuts

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