

MENU

TU-SA 6PM-10PM/ SA-SU 12AM-3PM

FINGERFOOD

- Sourdough bread & lavender vinegar butter 4,5
Freshly baked, 18 hours of dough resting time from demeter wheat and rye
- Skewer of Lacaune sheep & wild garlic aioli 12
Lacaune sheep from the Biohofgut Kapellenhof
- Green asparagus tempura & homemade chili ketchup 11
First green asparagus from the Hessian Ried

COLD STARTERS

- King oyster mushrooms, mozzarella, marjoram & salted lemon 16
Marinated mozzarella from the L'Abbate cheese factory in Offenbach
- Beef tartare, honey mustard mayo, chives & lye crumbs 19
Hand-cut tartare from Vogelsberger beef
- Hake ceviche, grilled leeks, leche de tigre & parsley 17
Hake fillet from sustainable gillnet fishing in Denmark

HOT STARTERS

- Asparagus cream soup, crème fraîche & clementine oil 15
Rich Creme Fraiche from Dairy Farm Schrozberger
- Black pudding, black kale & apple-hops creme 16
Black pudding from Mayschwein according to the Boudin Noir recipe
- Grilled bone marrow, herb waffle, basil & Mornay 15
+ 15 preparation time; Bone marrow from Vogelsberg pasture-raised ox.

MAIN COURSE

- Ricottacannelloni, Spinach, Ramsons & Camomilebutter 26
Ricotta from L'Abbate in Offenbach am Main
- Sticks of asparagus, potato cream & smoked hollandaise 29
White Asparagus from Bürstadt
- Lacaune sheep, chard, B`stilla & green pepper sauce 36
Pink roasted Lacaune sheep leg from Biohofgut Kapellenhof
- Confected char, crab, celery cream & fish jus 34
Confected fillet of char from the Wetterfeld fish farm