

Casual Lunch

Apéro

Green vegetable shot with orange blossom foam

Cream of organic goose liver in kohlrabi truffle jelly with pickled currant
contains lactose/dairy products, gluten

Small pizza cushion filled with handcheese and radish
contains gluten, dairy products

Starter

Raw marinated hamachi with ginger-lime marinade
fruity curry icecream, apple radish salad, wasabi cream
borrage and oysterleaves
contains fish, dairy products, soy, gluten

Entrée

Brill fillet with marrow crust
fried scallop with hazelnut crunch
truffled mussel nage cauliflower and peas
contains fish, shellfish and crustaceans, dairy products, gluten, sulphites

Main Course

Tranche of Palatinat rack of lamb with wild garlic olive-crust
baked lamb praline, piquillo jus, kohlrabi, spring leeks
and mildly smoked cream of Wetterau chickpeas
contains sulfites, dairy products, nuts

Dessert

Organic Grand Cru chocolate
in textures with yoghurt
contains gluten, dairy products, nuts

Praline

3-Course Menu

115,- (without Entrée)

4-Course Menu

135,-

with wine accompaniment 210,-
(selected wines from sommelier Valerie Poulter)

with wine accompaniment 240,-
(selected wines from sommelier Valerie Poulter)

Casual Green Lunch

Apéro

Green vegetable shot with orange blossom foam

Small pizza cushion filled with olive cream and bell pepper chutney
contains gluten, sulfites, soy

Mini tartelette with wild garlic pesto, white bean cream and salted lemon chutney
contains gluten

Starter

Salad of Jerusalem artichoke, black salsify and chicory
with fermented black garlic, chicory-sea buckthorn marinade
walnut and pumpkin seed oil
contains gluten, nuts, soy

Entrée

Green asparagus, spiced carrot and yuzu chutney
in carrot-ginger stock
with kaffier-lime foam
contains sulfites, nuts, soy

Main Course

Glazed artichokes and young peas
with truffle sauce, kohlrabi
trevisano and limequat
contains sulfites

Dessert

Rhubarb and vanilla cream
with tonka bean, salted pistachio crumble
and spiced marigold ice cream
contains gluten, soy, nuts

Praline



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