

Gourmet Compact

Menü Grands Produits

Amuse Bouche

Black Cod tartar with fennel sauce
fennel green sorbet, cucumber and dill oil
contains fish, nuts, soy

Starter

Raw marinated Ora King Salmon with Ossietra
Rhön-Caviar, green bean juice, parsley root
and oyster-herb ice-cream with sesame seeds
contains fish, soy, dairy products/lactose, sesame seeds

Seared, hand-dived norwegian scallop with
macadamia crunch on chicory-yuzu chutney
scallop nage with kaffir lime, two types of
cauliflower and marinated pointed cabbage
Contains: soy, sulfites, nuts, shellfish and crustaceans

Noble mushroom raviolo in noble mushroom
bouillon with beans, pumpkin, mushroom cream
and pumpkin seed oil
contains nuts, sulfites

Main Course

In Burgundy wine braised ox cheek with truffled
red wine shallot sauce, pepper chutney
oven-roasted leek, cream of Wetterau potatoes
lovage and fried onions
contains sulfites

Saddle of venison glazed with spiced lacquer
and baked venison praline with ethically sourced
duck liver, juniper jus, savoy cabbage, beetroot
chestnut purée and cranberries
contains gluten, sulfites, dairy products

Dessert

Fig marinated with fennel honey, Edelweiß
chocolate, yoghurt ice-cream with lemon thyme
shortcrust crumble and fig sauce
contains gluten, nuts, sulfites, dairy products

Selection of matured raw milk cheese
from Maître Bernard Antony
contains dairy products, nuts, gluten

Petit Four

3-Course Menu 175,-
(without wine accompaniment)
With wine accompaniment 280,-
(selected wines from sommelier Alexandra Himmel)

The 3-course menu consists of amuse bouche, one starter
one main course, dessert or cheese and petit four

Ethical Vegan Cuisine

Amuse Bouche

Eggplant tartar with fennel and orange sauce
fennel-green sorbet, cucumber and dill oil
contains nuts, soy

Starter

Autumn vegetable salad
with sea buckthorn-orange dressing
parsley root cream, and horseradish
contains gluten, mustard, soy

Carrots and yellow beetroot
with ginger-carrot broth
marigold-carrot-green cream
macadamia sesame crunch
contains soy, sulfites, sesame seeds

Noble mushroom raviolo in noble mushroom
bouillon with beans, pumpkin, mushroom cream
and pumpkin seed oil
contains nuts, sulfites

Main Course

Wetterau potatoes roasted
as cream and chips
with balsamic shallot sauce
oven-roasted leek, nori seaweed confit
and lovage cream
contains soy, sulfites

Pointed cabbage prepared in two ways
truffle sauce, corn
summer beetroot, corn cream
and sourdough bread crunch
contains sulfites, soy

Dessert

Interpretation of organic Renette tarte tatin
with caramel sauce, vanilla cream
pecan crumble and sorbet of star Renette
contains soy, nuts, gluten

Sicilian lemon mousse and ice cream
with mango, Gianduja ganache
and passion fruit sauce
contains gluten, soy, nuts

Petit Four

4-Course Menu 195,-
(without wine accompaniment)
With wine accompaniment 340,-
(selected wines from sommelier Alexandra Himmel)

The 4-course menu consists of amuse bouche, two starters
one main course, one dessert and petit four