

FLYING STARTERS

Sous-vide organic egg | Frankfurtstyle herb sauce | mustard caviar

Green potato salad | veal schnitzel | wild lingonberries

Seligenstadt trout | sorrel mayo | shaved vegetables

Please note that additional transport and setup costs may apply.

16.90 €



LIVE COOKING STATIONS



Gnocchi | chanterelles | roasted tomato | sage | pumpkin seeds

Hay-roasted veal fillet | creamy sweet potato | red pointed cabbage | malt jus

Whitefish | potato | cucumber | citrus velouté | hippo tops

Braised ox cheeks | parsnip purée | young broccoli | jus

Wheat-herb risotto | fennel | garden peas | shaved root vegetables



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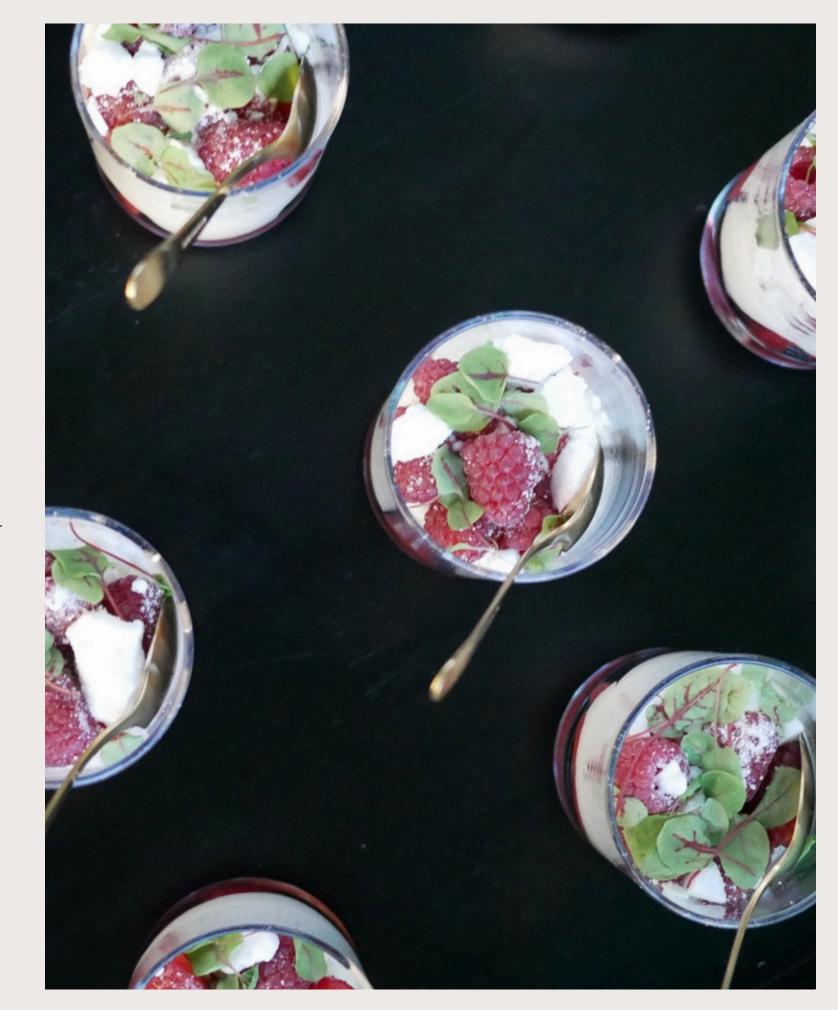
DESSERTS

Strawberries | raspberries | crisp meringue | sweet sour cream

Sweet "Handkäse" (regional cheese) | green apple | Abate pear | hazelnut crunch

5.50 €

Please note that additional transport and setup costs may apply.







CATERING & EVENTS RADICALLY TASTY.

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