

Roots

The roots of cooking

European lobster salad with confit lobster pieces

German white asparagus | jellied tarragon emulsion
egg yolk cream | ice cream of white asparagus

Lacquered Black Cod with horseradish beet root coat

parsley root | beet root tartar | riesling foam

Roasted Étouffée pigeon breast with olive crunch

eggplant | Don Bocarte anchovis | boletus | roasted pepper jus

Roasted back of German "Maibock" with a flavored finish and brioche rapeseed crunch

small May carrots | yellow beetroot | pointed cabbage | pepper jus

Cheese by the Maître Affineur Waltmann

home-made fig mustard

Coffee and chocolate

sabana redonda coffee by the coffee community of Mainz
picked kumquats | chocolate almond cream
coffee caramel | rum ice cream

4-courses menu € 145

5-courses menu € 160

6-courses menu € 175

We are pleased to offer you a selection of regional and international wines
perfectly corresponding to each of our menus.

Blossom

Light, modern & contemporary kitchen

Yellowtail amberjack served two ways

tranche flambée | rawly marinated tartar
green asparagus | pickled cucumber | stew of green herbs
iced asparagus lemon oil emulsion

Roasted halibut with Piment d' Espelette emulsion filled pig belly rolls

mangel | eggplant | pepper chutney | pastis foam

White asparagus from the Kastanienhof in Mainz

poached egg yolk | asparagus potato espuma | lemon confit
asparagus foam

Rabbit tea

roasted back | rolls of rabbit jelly
red onion | oven leek | morels | chives oil

Kikok corn-fed chicken

roasted breast with herb lemon coat
braised haunch ragout | Italian artichokes
tomatillo chutney | gremolata jus

Cheese by the Maître Affineur Waltmann

home-made fig mustard

Filled rhubarb mousse

young wine of Schneider's "Boskop" apple | poached rhubarb
spruce | blossom sugar ice cream

4-courses € 145

5-courses € 160

6-courses € 175

7-courses € 190

Alternative main course

Roasted sole filet with herb coat
white asparagus | artichoke | spinach | roasted morels
champagne foam

Vegetarian menu

Salad of green asparagus and carrot
green asparagus salad | pickled carrot | pickled garden radish
carrot vinaigrette

Kohlrabi and celery
kohlrabi rolls | celery cream | confit purple potatoes
kohlrabi potato foam

White asparagus from the Kastanienhof in Mainz
poached egg yolk | asparagus potato espuma | lemon confit
asparagus foam

Artichoke and mushrooms
spinach sautéed | morel cream praline | artichoke foam
madeira jus

Filled rhubarb mousse
young wine of Schneider's "Boskop" apple | poached rhubarb
spruce | blossom sugar ice cream

Menu price € 115

My philosophy „Roots to Blossom“

Roots

The menu "roots" returns to the roots of cooking: classic and traditional tasting combinations are the focus and will be newly interpreted and presented in a modern way.

Blossom

The menu "blossom" represents a light kitchen, which has its source in the traditional kitchen - a combination of modern and vegetarian dishes in which you will always find one certain main product as the protagonist.

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Sincerely yours,
Tobias Schmitt