

Our corresponding wines

We are pleased to recommend the following wines corresponding to our menu.

To the European lobster:
2020 Silvaner „Ihringer Winklerberg“
winery Dr. Heger
Baden, Germany
7 € - 0,1 l

To the asparagus:
2021 Weißburgunder vom Löss
winery Franz Keller
Baden, Germany
7,50 € - 0,1 l

To the Kikok corn-fed chicken:
2013 Pinot Noir Rhini
winery Ziereisen
Baden, Germany
13 € - 0,1 l

To the dessert:
"La Cuvée" brut
Laurent Perrier
Champagne, France
11 € - 0,15 l

Corresponding wines with all 4 wines: € 30

From Root to Blossom

Impression of our dinner menus
3 or 4 courses

Salad of European lobster
with jellied watermelon and tomato stew
green asparagus | tarragon emulsion
asparagus ice cream

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

Kikok corn-fed chicken
roasted breast with herb lemon coat
braised haunch ragout | Italian artichokes
tomatillo chutney | gremolata jus

Poached lemon cream
marinated raspberries | lemon madeleine
basil pistachio ice cream

3 courses menu € 55
4 courses menu € 70

Lunchtime is "Kabi" time

- Recommendation by our sommelier

Sebastian Lisges -

2020 Nierstein Riesling Kabinett
winery Kühling Gillot
Rheinhessen, Germany
0,75 l à € 35

Dear guests,
a very warm
welcome to the

Lunch  Menü

in the
FAVORITE
restaurant