



Welcome!

Finally, we can be there for you again - with unchanged passion for cooking, with excellent service and a seasonal menu!

Our executive chef, Bastian Arendes, focuses on the best of our region and offers lean, precise and fresh cuisine:

This is what “Nordhessen” tastes like today!

We stay true to ourselves with high-quality meat specialties and fresh fish. At the same time, we are reinventing ourselves and so we are growing contrary to the demand for lighter dishes.

Aromatic, delicious and varied.

We are very pleased to take you with us on this journey.
Stay curious!

Ralf Gude, Susanne Kiefer
and Team

With us you will find the right room for every occasion. We are happy to cook individual menus for you by arrangement and pre-order. Please feel free to talk to our service staff!



DAILY RECOMMENDATIONS

Euro

Pumpkin Cream Soup

pumpkin seed oil | pumpkin seeds

7,50€

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Hokkaido pumpkin spring roll

lamb's lettuce | ginger rice (vegetarian)

12,50€

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Fried venison filet

black salsify | cranberry jus

potato noodles

29,50€

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Two kinds of Hokkaido pumpkin

Pumpkin seed pesto | wild broccoli (vegan)

18,50€

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Fish & seafood, grilled

Zander | red mullet | scallop | crayfish

Crustacean foam | purple potatoes | baby chard

32,00€

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Roasted sour cream tart

apple ragout | walnut ice cream

8,00€



STARTERS

Euro

Autumn salad

roasted kernels | croutons
balsamic dressing (vegan)

7,00 €

Wild herbs salad

roasted kernels | croutons
home pickled salmon | honey-mustard
balsamic dressing (vegetarian)

14,50 €

other dressings:
yogurt dressing | herb dressing

Beetroot carpaccio

hazelnut vinaigrette | grained cream cheese
hazelnuts | lamb's lettuce (vegetarian)

11,00 €

Hessian vitello

pink veal | Frankfurt green sauce
beetroot | salads

13,00 €

SOUPS

Boiled beef broth

vegetable strips | herb threads

6,50 €

Potato soup

veek | garlic pepper | bacon

6,00 €

Jerusalem artichoke foam soup

grilled avocado (vegetarian)

7,00 €



MAIN COURSES

Euro

Boiled beef from the butcher's shop Klare

horseradish sauce | carrot and
kohlrabi ragout | mashed herbs potato

19,00 €

Burger

angus beef from local butcher "Stiens beef"
pumpkin cream | pumpkin columns |
tomato sauce | french fries

20,00 €

Veggi-Burger

Quinoa (organic) with spinach
garliccream | vegetable fries (vegetarian)

16,50 €

Veal schnitzel

lukewarm potato-cucumber-salad
| cranberries

21,00 €

Kikok chicken breast

parmesan foam | braised romaine lettuce
puree | pine nuts

20,50 €

Filet of beef from young bull (250 g)

forest mushrooms | shallot jus |
thyme- polenta slices

38,50 €



MAIN COURSES

Euro

Dry aged Roast Rack of the "straw pig" from local country butcher's shop "Klare" bbq-butter salat country potatoes with herbs	26,00 €
brook char, fried riesling foam vanilla savoy cabbage beluga lentils	21,00 €
Wild prawn linguine lemon and chilli foam cherry tomatoes arugula	23,00 €
Lentil Bolognese whole wheat pasta puffed millet arugula (vegan)	15,50 €
Green vegetable curry wasabi nuts soy-lime-dip Basmati rice (vegan)	17,50 €

CLASSICS

„Pfeffersack“ rolled rump steak with ham and onions pepper jus green beans french fries	21,00 €
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DESSERTS

Euro

Tiramisu from the Hütt beer

Pear | chocolate crumbs

8,00 €

Orange creme brulee

with two kinds of Valrhona chocolate

9,00 €

Sweets

espresso with a small
sweets from the patisserie

5,00 €

Selection of cheeses

fig mustard and fruit chutney
black bread

13,00 €

Sorbet variation

seasonal fruits (vegan)

8,00 €

If you have any major intolerances or allergies, please feel free to contact our service staff.

Many thanks.