



Vorspeisen

GERÖSTETE BLUMENKOHLCREMESUPPE 11€

Roh mariniertes Blumenkohl | Haselnuss | Liebstöckel

TOMATE BURRATA 13€

Radicchio | Schwarzwald Miso | Himbeere | Basilikum

HANDKÄS 12€

Schwarzkümmeldressing | grüner Apfel | Gurke | Radieschen | gepickelte rote Zwiebel | Schnittlauch

GEBEIZTER OSTSEELACHS 17€

Honig | Senf | Forellen Kaviar | gepickelte Gurke | Dill

GEBACKENE PILZPRALINE 13€

Kräuterseitlinge | Kürbis | Miso-Schnittlauch Emulsion | Kerbel

TATAR VOM VOGELSBERGER WEIDEOCHSEN 19€

Gruyere | kalt gepresstes Rapsöl | saure Sahne | Schnittlauch

CAESAR SALAD 14€

Kapern | Parmesankäse | Croutons

Upgrade Gefällig ?

Garnelen 12€

Rinderstreifen 10€

Maishähnchen 9€

Hauptspeisen

ZWIEBELROSTBRATEN 33€

Sou vide gegartes Kalbfilet | Portwein Jus | Karotten | Zwiebelpüree | Kartoffelterrinen
Hausgemachte Röstzwiebeln

TRÜFFEL TAGLIATELLE 19€

Rucola | Parmesan | Trüffel

Upgrade Gefällig?

SCHWEINEBAUCH VOM BIOHOF MAY 27€

Majoran Jus | Kräutersaitlinge | Pastinake | geräucherte Kartoffel

GEGRILLTE PERLUHNBRUST 24€

Estragon Veloute | Süßkartoffel | Mais | Popcorn | geschmorter Chicorée | Ahornsirup

CATCH OF THE DAY 25€

Sekt-Burre-Blanc | Fenchel | Artischocke | Meersalzgnocchi

BLASKY BURGER 20€

Sauerteigbröche | 180g Vogelsberger Beef Patty | Tomaten | hausgemachte Pickles | Schnittsalat | gereifter Cheddar | Blasky Sauce

SAUERTEIGBROT MIT RAUCHBUTTER 4€

SAUERTEIGBROT 3€

Dessert

CHEESECAKE SAN SEBASTIAN 12€

Schokosorbet | Blaubeere

BIENENSTICH NEXT LEVEL 12€

Mandeleis | Aprikose | Honig





Appetizer

ROASTED CAULIFLOWER CREAM SOUP (vegan) 11€

Raw marinated Cauliflower | Lovage

TOMATO AND BURRATA 13€

Radicchio | Black forest miso | Raspberry | Basil oil

HANDKÄS (traditional hand cheese) 12€

Black cumin dressing | Green apple | Radishes | Pickled red onion | Chives

MARINATED BALTIC SEA SALMON 17€

Honey | Mustard | Trout caviar | Pickled cucumber | Dill

BAKED MUSHROOM PRALINE (vegan) 13€

King oyster mushroom | Miso-chive emulsion | Chervil

TATAR MADE FROM VOGELSBERGER PASTURE-RAISED OXEN 19€

Allgäu mountain cheese | Cold-pressed canola oil | Sour cream | chives

CAESAR SALAD 14€

Capers | Parmesan cheese | Croutons

Upgrade?

Prawns 12€

Beef strips 10€

Corn-fed chicken 9€

main courses

ONION-CRUSTED ROAST 33€

Sous-vide-cooked veal loin | Port wine jus | Carrots | Onion purée | Potato terrine |
Homemade fried onions

TRUFFLE TAGLIATELLE (vegan, without parmesan) 19€

Arugula | Parmesan

Upgrade?

PORK BELLY FROM THE ORGANIC FARM MAY 27 €

Marjoram gravy | Herb-crusted mushrooms | Parsnip | Smoked Potato

GRILLED GUINEA FOWL BREAST WITH TARRAGON VELOUTÉ 24€

Sweet potato | Corn | Popcorn | Braised chicory | Maple syrup

CATCH OF THE DAY 25€

Fennel | Artichoke | Sea salt gnocchi | Sparkling wine burre blanc

BLASKY BURGER 20€

Sourdough brioche | 180g Vogelsberger beef patty | Tomatoes | Homemade pickles | Salad

Aged cheddar | Blasky sauce

Sourdough Bread with Smoked Butter 4€

Sourdough Bread 3€

Dessert

CHEESECAKE SAN SEBASTIAN 12€

Chocolate Sorbet | Blueberry

BEE STING CAKE NEXT LEVEL 12€

Almond Ice cream | Apricot | Honey

