



Small bite

- Pickled king oyster mushrooms** 16 €
with salsa verde, sun-dried tomatoes and arugula
- Autumnal Salad from the Keltenhof** 16 €
with marinated pear, caramelized walnuts and blue cheese dressing
- Panko shrimp** 20 €
on beluga lentil salad, pico de gallo, avocado cream and coriander
- Hessian Grass-Fed Beef Tartare** 21 €
on butter brioche, with truffle mayonnaise and pickled egg yolk
- Yellow beets** 16 €
on a smoked Picandou cream, served with apple chutney and bread chips

There is some soup left ...
... seasonally appropriate, varied,
yet always delicious.

Allergen menu

Our separate allergen menu will gladly provide you with information about the allergenic ingredients contained in the dishes. Please ask us for this additional menu.

Children's dishes

We are happy to prepare them according to your wishes.

The main thing

- Braised ox cheeks** 28 €
with butter dumplings and string beans
- French duck breast** 32 €
with vanilla carrot cream, Calvados apple and crispy layered potato
- Original Wiener schnitzel made from veal rump** 31,50 €
with Dagobertshausen potato purée and cucumber salad, served with cold, stirred wild cranberries as a children's portion 15,50 €
- Truffle cordon bleu** 31,50 €
with Dagobertshausen potato purée and cucumber salad
- Small pretzel dumplings** 23 €
with red cabbage cream, nut butter foam and Gruyère cheese
- Vegan turnip goulash** 23 €
with potato dumplings and a fresh tomato salad
- Fillet of Arctic char** 28 €
with roasted salsify, braised chicory, and pickled kumquats

Something sweet to round off ...

- Preserved pineapple** 11 €
served with ground cherry, AROMA yogurt ice cream and mandarin espuma
- Orchard apple tart** 12 €
served with cinnamon crème fraîche
- Callebaut chocolate cake with a liquid center** 14 €
served with mirabelle plum compote and AROMA Tahitian vanilla ice cream
- Greetings from AROMA...** 3,50 €
daily fresh premium ice cream flavors from our Marburg ice cream manufacture



Meat delight

We have compiled a selection of the best and most aromatic types of meat.

We guarantee you pure and unadulterated indulgence in the form of a “proper” piece of meat on your plate.

Veal Rack

Rack, Holland, Peters Farm

Veal rack is a particularly prized cut from the calf's back, where the fine rib bones are intentionally left attached to the meat. The exposed bones protrude above the tender meat, not only creating an elegant appearance but also allowing for enjoyable serving and carving. The rack is cut from the back, starting at the fourth rib. The veal rack from Peters Farm in Holland impresses gourmets with its fine marbling, exceptional tenderness, and mild, harmonious flavor. Thanks to controlled rearing and the highest quality standards, it is a prized classic in fine dining and ideal for discerning meat lovers.

ca. 300 g

35 €

American Flank Steak

Peter Meyer's Farm, Nebraska

Flank steak is the best-known steak in the USA. Properly prepared, the steak is tender and flavorful. Especially when it has the outstanding characteristics of the Peter Meyer's Farm cattle. After grilling or frying, cut the flank steak in half lengthwise in line WITH the grain, then AGAINST the grain into thin slices and season with just a few flakes of salt to finish.

ca. 300 g

39 €

Hereford fillet of beef

Donald Russel, Irland, Matured for 21 days

The Hereford cattle breed is one of the few cattle breeds that produce a high degree of marbling even when fed purely on grass. The fine fat veins give Hereford beef a well-rounded meat flavor. Ireland's ideal climatic conditions allow the cattle to be kept outdoors from March to October. High humidity and constant Irish rain keep the grass lush and green, and therefore form an ideal forage basis. The American term tenderloin is known here as fillet and lies under the back muscle, an area that is hardly ever strained. The meat is therefore particularly fine-fibered and lean.

ca. 180 g

40 €

ca. 300 g

59 €

Ibérico Fillet

from the countryside pig

Fillet, Spain, acorn-fed

The fillet of the Ibérico pig is considered a particularly fine cut – tender, juicy, and with a refined texture. It is obtained from the inner loin muscle, which is rarely used in the animal. This results in exceptionally soft meat that practically melts in the mouth. The natural acorn-fed fat gives the fillet its distinctive nutty flavor and fine, intramuscular marbling. In Spanish cuisine, it is a highlight for lovers of high-quality meat – roasted on its own or gently grilled, it is a true delicacy.

ca. 250 g

30 €

Side dishes & sauces

With every dish, we serve a side dish and a sauce of your choice:

Side dishes:

Sliced beans, fried fries, roasted vegetables, dumplings, mashed potatoes, seasonal side salad

Each additional side dish

6 €

Sauces:

Port wine jus, caramelized onion butter or homemade BBQ steak Sauce

Each additional sauce

4 €

Barolo Jus

6 €