

GenussErlebnisse

Bread supper

Rye-spelt | Birkshire-pork | carrot |
Onion | goat milk |
Honey of own bee colony | brown butter

Kale Stein's Kräuter und Garten | Gonsenheim

Goat cheese | onion | hazelnut |
Balsamic vinegar

Gold trout Fischzucht Birnbaum | Epfenhausen

Apple | lamb's lettuce | horse radish

Salsify Fam. Reinheimer | Ginsheim

Shallots | lovage

Deer Lohrer Wald | Bad Kreuznach

Beetroot Stein's Kräuter und Garten | Gonsenheim

German cheese | buckwheat

Wagyu Vornagelhof | Jungingen

Mushroom

JAW Lennebergwald

Quark | hazelnut

Jerusalem artichokes Fam. Ochsenschläger | Biblis-

Wattenheim

Woodruff

Pastries

Poppy | hazelnut | carrot | walnut | yogurt

The morning after



The team of the "GenussWerkstatt"
welcomes you!

Today we would like to take you into our culinary
world.

Look forward to **11** coordinated enjoyment
experiences,
which **Carl Grünewald** and his team have created
together for you.

You can expect dishes with a clear handwriting
and a focus on the essentials.

In our almost exclusively regional products, we
are always close to the producer and especially
focus on taste, quality and sustainability.

The entire GenussWerkstatt team wishes you lots
of fun!

Sebastian Schmidt | Carl Grünewald | Oliver Habig

Menu incl. Water 80 €
Wine accompaniment per course 8 €

