

TABLE  
FARM



# *Our new concept in the PopUp - restaurant*

We take you on a journey of discovery through the diverse world of a farm.

Our menu reflects the beauty of the seasons and takes you to the different corners of the farm – from the fertile farmland to the lively barns and lovingly tended beds.

Each of our dishes is a declaration of love to the dedicated work of the farmers: fresh, authentic and full of flavor.

We invite you to immerse yourself in this wonderful world with us, experience the abundance and freshness of farm produce and taste the stories behind every bite.



*Seed*



*Care*



*Harvest*



*Selection*



*Cooking*

# I Welcome to the farm

Let yourself be our First Part surprise

## II Into the field

### *Autumn pile of leaves on the farm* <sup>E,G,H</sup>

Roasted mushrooms, parsnip slices, hazelnut cream chips and smoked duck breast

### *Winter time on the Lower Rhine* <sup>D,G,M</sup>

Wild broccoli with horseradish, cauliflower cream and salmon trout sashimi

### ✓ *Spring in the vegetable garden*

Tarragon risotto with pickled carrots, purple carrot chips and marinated herb salad <sup>A,G,L,O</sup>

*Carrots grow in approx. 11 weeks*



*Broccoli in approx. 8 weeks*



*Cauliflower in 8-12 weeks*



*Parsnips in 6 months*





### III

## Into the stable

D, G, L, M, N *Fresh from the fish pond*

Melted peas with crispy risi bisi and Caesar salad with Grevelinger zander



A, C, G, M, L, O *Cackling in the chicken coop*

Riesling cabbage with potato and mustard puree, baked chicken egg from Drevenack and a mustard sauce

A, C, G, L, O *Hearty food from the cattle pasture*

Herb dumplings with green celery puree, two kinds of beef and marinated parsley

## Our vegetarian variants

### II Into the field

#### *Autumn pile of leaves on the farm* <sup>E, G, H, F</sup>

Roasted mushrooms, parsnip slices, hazelnut cream chips and sesame tofu // vegan possible

#### *Winter time on the Lower Rhine* <sup>G, M</sup>

Wild broccoli with horseradish, cauliflower cream and carrot sashimi // vegan possible

#### *Spring in the vegetable garden*

Tarragon risotto with pickled carrots, purple carrot chips and marinated herb salad <sup>A, G, L, O</sup>

### III Into the garden and stable

#### *Fresh from the vegetable patch* <sup>G, L, M, N, P</sup>

Melted peas with crispy risi bisi and caesar salad with lentil falafel // vegan possible

#### *Cackling in the chicken coop* <sup>A, C, G, M, L, O</sup>

Riesling cabbage with potato and mustard puree, baked chicken egg from Drevenack and a mustard sauce

#### *Hearty food from the herb bed* <sup>A, C, G, L, O</sup>

Herb dumplings with green celery puree, plum bread rolls and marinated parsley // vegan possible



## IV Into to the bed

### *Magic from the greenhouse* C, E, G, H, A

sweet basil and tomato macaron,  
caramelized cereals, marzipan and  
green Granny Smith apple mousse

### *Sweets from the greenhouse* C, E, G, H, A

Popcorn mousse, mandarin jelly,  
Chocolate tart, marzipan sweet potato



## Aperitifs

<b>Bee Sweet</b> // Honey, Ginger Beer, Havana Especial		9,50€
<b>Green Life</b> // Sugar syrup, Peppermint liqueur, Vermouth bianco		8,50€
<b>Apple Vanilla Tonic</b> (non-alcoholic) // Vanilla syrup, Tonic Water, Apple-quince fruit secco		8,50€

## Beer

<b>Zötler Craft „Heile Welt“</b>	0,33l	3,90€
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## Wine

	<b>0,20l</b>	<b>0,75l</b>
<b>Pinot Gris dry</b> Burggarten Winery / Ahr / Germany	8,50€	29,00€
<b>Scheurebe</b> Johann Baptist Schäfer / Nahe / Germany	8,50€	29,50€
<b>Saboteur blanc</b> Luddite Vineyards / Overberg Walker Bay / South Africa	10,50€	38,00€
<b>Rose Saignee</b> Pflueger winery / Palatinate / Germany	8,00€	28,00€
<b>Pinot Noir</b> Peth Wetz / Rheinhessen / Germany	8,50€	30,00€
<b>Remelluri Reserva 2016</b> Bodegas Remelluri / Rioja / Spain	16,50€	55,00€
<b>Koenigsegg Cuvee 2015</b> Schloss Halbturn / Burgenland / Austria	11,50€	40,00€

This is a small selection from our drinks menu. Please ask us for further bottled wines and drinks. We are happy to assist.