



RENTHOF
KASSEL

Menu



Starters

Three-times Pumpkin (vegetarian) 15,50

baked hokkaido pumpkin, spiced pumpkin and pumpkin sorbet

Helianthus Staufenberg | Eschenhof Altenhasungen | Biohof Groß

Mixed Leaf Salads (vegetarian) small 4,50 | large 9,00

with potato-dressing, roasted seeds and homemade crisp bread

Eschenhof Altenhasungen | T. Meissner Gemüsehandel | Biohof Groß | Hofgut Klein Schneen

Local Game Ham 15,00

on lambs' lettuce and beets

Rotkäppchens Wildlhaus Schwamlstadt | Eschenhof Altenhasungen | Biohof Groß

Soups

Parsnipsoup (vegetarian) 5,50

with cinnamon-croûtons

T. Meissner Gemüsehandel | Biohof Groß | Eschenhof Altenhasungen

Clear duck soup 6,50

with root-vegetable stripes and egg sting

Rungis Express | Biohof Groß | Gut Kragenhof

Main Courses

Homemade Pasta (vegetarian)

with different fried mushrooms, rocket salad and local cheese 14,00

Pilzzucht Braun | T. Meissner Gemüsehandel | Eschenhof Altenhasungen | Gut Kragenhof

with pumpkin-ragout, roasted pumpkinseeds and pumpkinoil 14,50

Gut Kragenhof | Biohof Groß | Eschenhof Altenhasungen | Chattengauer Ölmühle



Homemade Falafel (vegan) 16,00

on hummus with fried kale and deep-fried chickpeas

Hofgut Klein Schneen | Biohof Groß | Chattengauer Ölmühle | T. Meissner Gemüsehandel

Original Wiener Schnitzel (organic) 26,00

with lingonberries and homemade potato salad

Gut Borken in Viereck | T. Meissner Gemüsehandel | Biohof Groß

Half free-range Duck 24,00

served with braised red cabbage, apples and bread dumplings

Rungis Express | Biohof Groß | Eschenhof Altenhasungen | Gut Kragenhof

Roasted Wild Boar 23,50

on stewed vegetables and spaetzle

Stefan Zimmering (Reinhardswald) | Biohof Groß | Gut Kragenhof | Eschenhof Altenhasungen

Daily Offer of local organic Beef

– please ask our service-team –

Highland Cattle Weidelsburg | Hirschles Biohof

Pan-fried Sturgeon 25,00

on celeriac-potato mash and glazed carrots

Desietra Fulda | Biohof Groß | T. Meissner Gemüsehandel

Dessert

Renthof Crème Brûlée 8,00

optional: ice-cream with sugared almonds +2,50

Upländer Bauernmolkerei | Griesel's Milchhof

Gingerbreadmousse 8,50

with baked-apple ragout

Upländer Bauernmolkerei | T. Meissner Gemüsehandel

Local Cheese Selection 15,00

with fruit bread

Eschenhof Altenhasungen | Hofkäserei Jacobi

Different kinds of ice-cream and sorbet 2,50

Renthof Pâtisserie | Griesel's Milchhof





sustainable,
regional
& seasonal.

We attach particular importance to a sustainable and organic-oriented offer.

Our focus is on the processing of fresh, regional and seasonal products.

In our menu we transparently show you the origin of the individual components of the respective dish.

sustainable

We obtain most of our offer from sustainable, organic farming.

We use organic products wherever they convince us in terms of quality and cuisine and are available in the required quantities.

We see it as a matter of course to work with natural products and without additives.

regional

Personal contact with our suppliers is particularly important to us.

Therefore, we convince ourselves, if possible, on site, of the quality, manufacture and rearing of the individual products.

We think it is very important that you, as a guest, can see where the components of your dish come from.

seasonal

Seasonality plays a major role in enjoyment, as does our environment.

Two good reasons to attach importance to!

Our kitchen team therefore provides a regularly changing Food offer for you.

For this we refer to Vegetables, fruits and berries that are each ripened in the sun and fresh from the Region or near Europe.

