

CATERING SELECTION MENU

AUTUMN – WINTER 2025

STARTER

SHRIMP | WAKAME | PONZU | RADISH | SESAME

VEGAN ALTERNATIVE:

SHII TAKE MUSHROOMS | WAKAME | PONZU | RADISH | SESAME

OR

PASTRAMI

CARROT | RYE BREAD | CHERVIL | PEARL ONION

VEGAN ALTERNATIVE:

OYSTER MUSHROOMS

CARROT | RYE BREAD | CHERVIL | PEARL ONION

MAINLY

BRAISED BEEF SHOULDER
JUS | SAVOY CABBAGE | MASHED POTATOES

VEGAN ALTERNATIVE:

BRAISED CELERY
VEGETABLE JUS | SAVOY CABBAGE | MASHED POTATOES

OR

BUTTERED MACKEREL
HOKKAIDO | PAK CHOI | COCONUT | GINGER

VEGAN ALTERNATIVE:

BRAISED OYSTER MUSHROOMS
HOKKAIDO | PAK CHOI | COCONUT | GINGER

DESSERT

PLUM | YUZU | DARK CHOCOLATE | MASCARPONE | OATS

OR

CHERRY WATER DOME | CHERRY STONE | CHOCOLATE SOIL | CHERRY
VINEGAR (VEGAN)



FIFT

HEIGHTS

FRIEDRICH-EBERT-ANLAGE 35-37
60327 FRANKFURT AM MAIN
DEUTSCHLAND