

Starters

Herring salad / beetroot / garden pea / potato
13 €

Harz cheese / cauliflower-couscous / cranberries / spice bread
14 €

Cheek of calf in aspic
pickled red onions / potato-truffle mousse / sour dough bread chips
16 €

Salad with our delicious homemade dressing

Leaf salad
small 8 € / big 14 €

Big leaf salad / berries / goat milk cheese
19 €

Big leaf salad / king prawns
21 €

Big leaf salad / stripes of beef tenderloin
22 €

Classic

Tomato-buffalo mozzarella
rocket / pine nuts / cultured pepper
16 €

Soups

Cold cucumber soup
smoked Wendefurth trout / char caviar
14 €

White tomato soup
Parmesan dumplings / basil pesto
14 €

Refreshment

Hugo
Mint sorbet / sparkling wine / elderberry
8 €

All dishes and drinks can contain the following substances or produced from this substances:
Glutenous cereals, eggs, fishes, peanuts, soya beans, milk, edible nuts, celery, mustard, sesame seed,
sulfur dioxide and sulfites, lupines, molluscs. If you have any questions, please ask our service team or kitchen staff

Vegan, Vital & Vegetarian

Tofu Bolognese / rice pasta
18 €

Harz onion quiche
leaf lettuce / quark with herbs
19 €

Fish

Poached Wendefurth trout
cucumber salad / baked potatoes
25 €

Pan-fried Wendefurth trout
cucumber salad / baked potatoes
25 €

Meat

Duroc pork chop
kimchi / barley-chanterelle risotto
29 €

Entrecôte
Swabian noodles / pointed cabbage salad
32 €

Desserts

Refreshing Harz elderflowers soup
Prosecco / raspberry sorbet
12 €

„Yogurette-Rothe Forelle“
yoghurt / strawberry / chocolate
14 €

Cheese

International choice of cheese / fruit mustard
14 €

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Landhaus Menu
Friday, 06th September 2019

64°C farm egg
lardo / fried onions foam / spinach
15 Euro

Gazpacho / buffalo mozzarella
10 Euro

Fried salmon fillet under the herb crust
bouillabaisse
25 Euro

or

Shoulder of beef
red wine-pearl onions / mashed potatoes
25 Euro

Mousse of peach and yoghurt
banana-basil compote
10 Euro

Small cheese selection
fig mustard / fruitcake
14 Euro

3-course menu **42 Euro**
with soup, main dish and dessert

4-course menu **48 Euro**
with starter, soup, main dish and dessert

5-course menu **58 Euro**

Wine recommendation

White wine

2018 Riesling
Finesse, QbA
Vineyard Albert Kallfelz, Zerl-Merl
Mosel, Germany
Glass 0,1 l à 6,00 Euro
Bottle 0,75 l à 37 Euro

Red wine

2016 Portugieser
Vineyard Albert Kallfelz
Zell - Merl
Pfalz, Germany
Glass 0,1 l à 5,00 Euro
Bottle 0,75 l à 30 Euro

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