

Starters

Poached red neck
calf's Bolognese / truffle / lardo
16 €

Teriyaki salmon
Thai asparagus / wasabi mayonnaise / sesame
16 €

Salad with our delicious homemade dressing

Edible wild herbs salad
small 8 € / big 16 €

Big edible wild herbs salad
tuna / egg / olives
18 €

Big edible wild herbs salad
Vitello Tonnato / capers
22 €

Soups

Sauerkraut cream soup
fried blood sausage of Schauen country butcher
14 €

Oxtail consommé
ravioli / root vegetable
14 €

Vegetarian

German meatballs in caper sauce
beetroot / potatoes with chives
22 €

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

Fish

Whole pan-fried Wendefurth trout
mustard pickles / beetroot potatoes
leaf lettuce
33 €

Skrei
saffron fennel / beetroot potatoes
chorizo
34 €

Meat

Pheasant breast
black rice / kimchi / sweet tomato
32 €

Roast beef Feersical beef 220 g
pearl onions / king oyster mushrooms
potato gratin
38 €

Desserts

Chocolate-hazelnut cake
East Frisians tea sorbet / matcha
16 €

Baumkuchen
kefir / blood orange
16 €

Cheese

International choice of cheese*
fig mustard / fruitcake
16 €

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*may contain raw milk cheese

Landhaus Menu
Tuesday, 17th March 2020

Harz cheese salad
mustard sour cream / bread chips
15 Euro

Chicken bouillon
root vegetable / royale
10 Euro

Fried red snapper fillet
Provencal vegetable / wild garlic gnocchi
25 Euro

or

Fried maize poulard
fried mushrooms / creamy polenta
25 Euro

Prosecco soup
elderflower / raspberry sorbet
10 Euro

Small cheese selection*
fig mustard / fruitcake
16 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 Pinot blanc
Vineyard Albert Kallfelz, Zerl-Merl
Mosel, Germany
Glass 0,1 l à 6 Euro
Bottle 0,75 l à 38 Euro

Red wine

2016 Maximilian K., Cuvée
St. Laurent, Pinot noir
Vineyard Albert Kallfelz, Zell-Merl
Mosel, Germany
Glass 0,1 l à 6 Euro
Bottle 0,75 l à 35 Euro

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