

Starters

Caprese salad
pine nuts / olive earth
18 €

Leaf salad
goat cheese / berries / caramelized walnuts
19 €

Soups

White tomato foam soup
basil dumplings / cherry tomatoes
14 €

Fish

Whole pan-fried Wendefurth trout
chanterelles / leaf salad / fried potatoes
35 €

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

Meat

Roasted black feather chicken breast
kimchi / gooseberries / pea cream
36 €

Pomeranian dry aged roast beef
(heavily marbled)
300g
chanterelles / herb butter / sour cream / baked potato
46 €

Desserts

Sorbet trilogy "Rothe Forelle"
14 €

Crème brûlée
berry ragout / mango sorbet
14 €

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*may contain raw milk cheese

Landhaus Menu
Friday, 1st September 2020

Burrata
Serrano ham / Mediterranean vegetable ragout
18 euros

Cold cucumber gazpacho
smoked salmon
10 Euro

Green-smoothie-sorbet
8 euro

Cheese noodles
Appenzeller / fried onions
24 euros

or

Fried sea bass
saffron fennel / beluga lentils
32 euros

or

Braised beef cheek
port wine onions / fried mushrooms / Silesian dumplings
34 euros

Curd noodles
Plum roaster
14 euros

Small cheese selection *
fruit bread / fig mustard
16 euros]

3-course menu **37 Euro**

with soup, main dish and dessert

4-course menu **46 Euro**

with starter, soup, main dish and dessert

5-course menu **58 Euro**

with starter, soup, main dish, dessert and cheese

6-course menu **68 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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