

Starters

Mixed autumn leaf lettuce H, A, L, M, G, C
pumpkin / caramel nuts
pickled onions
small salad 9 €
big salad 15 €

with breast of corn-fed chicken H, A, L, M, G, C
18 €

with goat milk cheese and cranberries H, A, L, M, G, C
19 €

Markle's G, B, A, C, L, D
pumpkin / beetroot
crayfishes / Japanese horseradish
22 €

Carpaccio of Pomerania dry-aged beef C, D, G, L, M
yellow boletuses / Salsa Verde
lemon mayonnaise
Parmigiano Reggiano (aged for 36 months)
23 €

Soups

Essence of duck A, C, N, G, F, L
duck gyoza / root vegetable
14 €

Pumpkin-curry-mango soup G, H, B, A, F, L
coconut / lobster
15 €

All dishes and drinks can contain the following substances or produced from these 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
*may contain raw milk cheese

Fish

Whole pan-fried Wendefurth trout ^{B, G, A, L, D, M}
yellow boletuses / potato-cucumber-shrimps-bacon salad
35 €

Pikeperch ^{L, G, A, D, C}
creamy Sauerkraut-varenyky / black pudding praline
mashed potatoes with grapes / red wine butter
38 €

Meat

Trio of Challans duck ^{L, G, A, M}
(pink roasted and air-dried breast / braised leg)
purple cabbage mousse and salad / potato dumplings
42 €

Duet of venison ^{G, L, M, A}
(pink roasted venison loin & marinated pot roast)
chili-port wine-pear / Brussels sprouts salad
cranberries / mashed parsley roots
49 €

Desserts

Hazelnut cake ^{H, A, G, C}
pistachios ice cream / pumpkin gel / pear preserved in alcohol
15 €

White mousse of Valrhona chocolate ^{H, A, C, G}
sweet chestnut / seabuckthorn sorbet / armagnac plums
16 €

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Landhaus Menu
Monday, 27th September 2021

Duet of primal tomato
green asparagus / burrata
18 Euro

Parsley root cream soup
melted bacon / herbs
10 Euro

Pear sorbet with sparkling wine
8 Euro

Falafel balls
tomato compote / lettuce
24 Euro

Roasted gilthead
spicy cabbage salad / fregola sarda
32 Euro

or

Roasted black feathered chicken breast
fried mushrooms / celery cream
34 Euro

Dessert variation

„Red Trout“

14 Euro

Small cheese selection *
fruit bread / fig mustard
16 Euro

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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