

Starters

Mixed winter leaf lettuce H, A, L, M, G, C
pumpkin / caramel nuts
black salsify / pear
small salad 9 €
big salad 15 €

with smoked Wendefurth trout H, A, L, M, G, C, D
18 €

with dry-aged beef tenderloin H, A, L, M, G, C
19 €

Bruschetta of Jochen Gaves ciabatta A, L, C, F, G, M
tomatoes / black garlic
burrata / pine nuts / Kalamata olives
19 €

Carpaccio of Pomerania dry-aged beef C, D, G, L, M
tuna mousse / marathons olive oil
rocket / lemon mayonnaise
Parmigiano Reggiano (aged for 36 months)
23 €

Soups

Sweet chestnuts cream soup A, C, F, G, H, L
smoked goose breast / truffle
15 €

Essence of Heide duck A, C, F, G, H, L, M
gyoza / savoy cabbage kimchi / egg
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}
mushrooms / potato-cucumber-shrimps-bacon salad
35 €

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

Meat

Braised Heide duck ^{L, G, A, M}
(breast & leg)
purple cabbage with cassis / potato dumplings
42 €

Duet of venison ^{G, L, M, A}
(pink roasted venison loin & marinated pot roast)
pancetta-Brussels sprouts / cranberry
potato-truffle-doughnut
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
Saturday, 13th January 2022

Salmon de Maar
Buckwheat galette / sour cream / char caviar
18 euros

Cream of tomato
Scamorza / pine nuts
10 Euro

Passion fruit sorbet with sparkling wine
8 Euro

Porcini ravioli
Porcini mushroom cream / confit tomato / spinach salad
24 Euro

or

Roasted halibut
lukewarm potato-cucumber-bacon salad
32 Euro

or

Fricassee of Heide goose
mushrooms / peas / asparagus / rice
34 Euro

Milk chocolate mousse
Mango confit / peppermint sorbet
14 Euro

Small cheese selection *
fruit bread / fig mustard
16 Euro

3-course menu 42 Euro

with soup, main dish and dessert

4-course menu 47 Euro

with starter, soup, main dish and dessert

5-course menu 53 Euro

with starter, soup, main dish, dessert and cheese

6-course menu 59 Euro

Wine recommendation

White wine

2019 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

2017 Portugieser

Vineyard Albert Kallfelz, Zell-Merl
Pfalz, Germany

Glass 0,1 l à 5 Euro / Bottle 0,75 l à 30 Euro