

## *Starters*

mixed summery leaf lettuce A, G, L, M  
tomatoes / watermelon / red onions  
sunflower seeds / crostini with herbs  
small salad 12 €  
big salad 19 €

with chanterelles A, G, L, M  
Tyrolean pork belly / tomatoes / onion  
21 €

Greek salad 2.0 A, C, G, L, M  
feta cheese / black garlic / tomatoes  
Kalamata olives / cucumber / red onions / pepper  
22 €

Caesar salad A, D, C, G, L, M  
cos lettuce / breast of maize-fed chicken  
anchovies / capers / Parmesan cheese / croutons  
23 €

ceviche of Argentine giant gamba prawn & Bloody Mary A, B, C, D, F, G, L, M, N  
cucumber / tarragon / mango  
24 €

## *Soups*

Ilseburg herbal gazpacho A, C, G, L, M  
air-dried breast of duck / raspberries / honey  
cultured pepper-yoghurt-sorbet  
16 €

cappuccino of grape tomato A, B, C, D, G, F, L, M  
basil / lardo grissini / lobster  
18 €

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

## *Entrée*

cucumber-peppermint sorbet / gin and tonic  
(serve the sorbet non-alcoholic)  
12 €

## *Fish & Meat*

maties A, C, D, G, L, M  
beetroot-caper-salad / La Ratte potatoes  
caviar-velouté  
32 €

whole pan-fried Wendefurth trout A, C, D, G, L, M  
potato-peas-gherkins-egg salad  
fried onions / almond-bacon gravy  
36 €

grilled breast of maize-fed chicken A, F, G, L, M  
kimchi / maize in texture  
38 €

short rib of Nebraska beef C, G, L, M  
coleslaw / baked beans / BBQ  
44 €

## *Desserts*

Ilseburg elderflower soup  
prosecco / mirabelle-lavender sorbet / berries  
17 €

coconut-crème brûlée G, H, C  
pineapple-fennel sorbet / raspberries  
17 €

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*Landhaus Menu*  
*Friday, 05<sup>th</sup> August 2022*

duck gyoza / thai cucumber salad  
carrot cream / carrots in tempura / soy sauce  
21 Euro

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cream of pea soup  
egg / Tyrolean bacon / almonds  
14 Euro

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orange sorbet infused with sparkling wine  
12 Euro

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spaghetti alla puttanesca  
tomatoes / olives / capers / olive oil / parmesan cheese  
28 Euro

or

grilled salmon  
green asparagus / sun wheat pastrami risotto  
38 Euro

or

sour roast from the beef shovel  
oyster mushrooms / grapes / almonds / carrot-chive mash  
38 Euro

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crème brûlée  
berry ragout / pear sorbet  
16 Euro

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small cheese selection \*  
fruit bread / fig mustard  
19 Euro

<b>3-course menu</b>	<b>42 Euro</b>
with soup, main dish and dessert	
<b>4-course menu</b>	<b>47 Euro</b>
with starter, soup, main dish and dessert	
<b>5-course menu</b>	<b>53 Euro</b>
with starter, soup, main dish, dessert and cheese	
<b>6-course menu</b>	<b>59 Euro</b>

*Wine recommendation*

*Weißwein*

**2019 Riesling, Finesse**  
Weingut Albert Kallfelz, Zell-Merl  
Mosel, Deutschland  
Glas 0,1 l à 6,50 Euro / Flasche 0,75 l à 39 Euro

*Red wine*

**2019 Portugieser**  
Vineyard Albert Kallfelz, Zell-Merl  
Pfalz, Germany  
Glass 0,1 l à 5 Euro / Bottle 0,75 l à 30 Euro