

Starters

mixed wintry leaf lettuce A, E, G, H, L, M
yam root / pumpkin
orange / pumpkin seed-muesli
small salad 14 € / big salad 19 €

with gratinated goat milk cheese
thyme-honey
12 €

Pulpo á la Gallega R, B, C, A, G, D
spicy pepper-potato / chimichurri
saffron-aioli / bread chip
23 €

Caesar salad A, D, C, G, L, M
Kikok chicken
anchovies / capers / Parmesan cheese / croutons
23 €

carpaccio (dry aged) of free-range beef C, G, L, M
truffle / Scamorza / balsamic vinegar (25 years old)
lemon-mayonnaise / Freiherr Knigge rapeseed oil
26 €

Soups

spicy Asian duck essence A, C, F, L, R, D
egg / leek / soybean sprouts
duck giblets-ravioli
16 €

potato-garlic soup B, G, F, L
bell bean / tomato
Argentine giant gamba prawn / brown shrimp
17 €

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 & Meat

whole pan-fried Wendefurth trout B, G, D, L
cucumber-yoghurt-dill-salad / fried potatoes
brown shrimps-Tyrolean bacon gravy
38 €

skrei B, L, H, D, A, G
pointed pepper / aubergine / lentils / goulash stock
42 €

Ibérico cutlet A, L, M, H, C, G
beech fungus / Bavarian cabbage
potato-sweet chestnuts dumpling
42 €

dry aged roast beef 250 g G, F, L, M
beans with bacon / stewed onion (Cipollini)
herbed butter / sour cream / baked potato (Andengold)
56 €

Desserts

matcha panna cotta A, G, O, P
khaki-sorbet / hibiscus
17 €

variation coffee / kakao / tonka bean A, C, E, F, G, H, N, O, P
(tart / crème brûlée / ice cream)
17 €



We use cold-pressed rapeseed oil from Freiherr Knigge in the preparation of our dishes. The oil, produced by a particularly gentle and purely mechanical process, is cholesterol-free and rich in minerals and vitamins, especially vitamin E. It also contains about 94 % unsaturated fatty acids, 10 % of which are omega-3 fatty acids, more than any olive oil.

You are welcome to purchase the rapeseed oil **0.25 l** from us for **14.90 €**.

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Landhaus Menu

Sunday, 19th March 2023

Waldorf salad 2.0 gravad salmon
celery / walnut emulsion / caramelised walnut
Granny Smith apple / lemon
21 Euro

noble fish solyanka
sour cream / chives
14 Euro

melon sorbet infused with sparkling wine
12 Euro

tomato risotto
capers / olives / burrata / spinach salad
28 Euro

or

fried brook trout
tomato-cucumber-salad / Lyoner potatoes
38 Euro

or

pink roasted beef tenderloin
port wine onions / beech mushrooms
porcini mushroom ravioli / potato truffle puree
38 Euro

curd cheese nougat dumplings
plum roast
16 Euro

small selection of cheeses*
fruit bread / fig mustard
19 Euro

3-course menu	49 Euro
with soup, main dish and dessert	
4-course menu	54 Euro
with starter, soup, main dish and dessert	
5-course menu	60 Euro
with starter, soup, main dish, dessert and cheese	
6-course menu	66 Euro