

Starters

Lamb's lettuce E, G, H, L, M
pumpkin / pumpkin seeds / cranberries
small salad 15 €
big salad 19 €

Lamb's lettuce D, L, M
smoked Wendenfurth trout
potato croutons / potato bacon dressing
21 €

Lamb's lettuce A, B, D, G, H, L, M
lobster / shallots / Passepierre seaweed
Gaues bread / chilli sour cream
35 €

Challans duck leg confit terrine C, E, F, G, H, L, M
red cabbage / pistachios
cranberries / citrus fruits
23 €

Graved salmon A, B, C, D, G, L, M
horseradish / beetroot / buckwheat
sour cream / salmon caviar / dill
23 €

Soups

Mussel soup enriched with tomato paste (spicy) A, B, C, D, F, G, L, M
mussel / baguette with herbs
saffron-aioli / brown shrimps
17 €

Pumpkin-coconut-miso soup B, D, E, F, G, H, L, M
kernels / Styrian pumpkin seed oil
BBQ 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

Fish & Meat

Whole fried Wendefurth trout B, D, F, G, L, M
North Sea crab and bacon tip
potato cucumber - radish salad
42€

Steamed Skrei (preparation approx. 20 minutes) C, D, G, L, M
(borscht vegetables, cream, stock)
salmon caviar / sour cream / spicy chorizo / dill
44 €

Oldenburg duck (pink breast and braised leg) A, C, G, L, M
chestnuts / cassis red cabbage
potato dumplings
56€

Saddle of venison & Königsberger Klops A, C, E, F, G, H, L, M
Cipollini onion / port wine pear
dried fruit gorgonzola ravioli
Chorizo / Silesian dumpling
potato walnut foam
venison ham / garlic mayonnaise
cornichons
58€

Desserts

Elderberries-cheesecake A, C, E, F, G, H, P
nougat / sea buckthorn sorbet
17 €

Variation of Ilseburg pumpkin A, C, E, F, G, H, P
parfait / sorbet / tart
17 €

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Landhaus Menu

Thursday, 01st February 2024

white veal bolognese
tagliarini/ pine nuts/ truffle/ rocket salad

21 Euro

tom kha gai soup
teriyaki salmon / lime

14 Euro

blood orange sorbet infused with sparkling wine

12 Euro

wild garlic gnocchi
chili tomato / parmesan / pistachios

28 Euro

or

spaghetti aglio e olio
prawns / herbs / garlic / chili / olive oil / tomato concassée

38 Euro

or

Viennese veal escalope
potato - cucumber - bacon salad / cranberries

38 Euro

burnt chocolate cream
portwine cherries/ apricot compote

16 Euro

small selection of cheese*
fruit bread / fig mustard

19 Euro

3-course menu	54 Euro
with soup, main dish and dessert	
4-course menu	59 Euro
with starter, soup, main dish and dessert	
5-course menu	66 Euro
with starter, soup, main dish, dessert and cheese	
6-course menu	72 Euro

Our aperitif of the day

"Valencia"

Mandarin liqueur, curaçao orange, clementine juice, grenadine, sparkling wine
12,50 Euro