

Starters

Tuna
yuzu dashi/ cucumber/ melon
Wasabi/ sesame/ wakame
A, B, C, D, E, F, G, L, M, N, O
25 €

Carpaccio (dry aged beef)
Grissini/ wild garlic/ capers/ lemon
arugula/ Parmigiano Reggiano
A, C, G, L, M, O
24 €

Mixed leaf salad
Rhubarb/ chicory/ cherry tomatoes/ caramelised almonds
E, F, G, H, L, M, O
small salad 17 €
big salad 21 €

*Fancy something special?
Choose your side salad on top ...*

with smoked Wendefurth trout/ potato/ bacon
D, L, M, O
surcharge 16 €

with goat's cheese/ honey/ thyme
G
surcharge 14 €

Soups

Wild garlic and potato soup
Lobster ravioli/ Jamón Ibérico/ Brioche
A, B, C, D, G, L, M, O
18 €

Tomato consommé
Three kinds of dumplings (red prawns, Duroc pork, curd cheese)
Concassée/ basil
A, B, C, G, L, M, O
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
Matjes & North Sea prawns "housewife style"
Parsley-almond-garlic butter/chive potatoes
B, C, D, F, G, H, L, M, O
42€

Halibut
Paprika/ bouillon potatoes/ sour cream/ dill/ soljanka/ lardo
C, D, F, G, L, M, O
44 €

Two kinds of lamb (pink back & leg braised)
Spring leeks/ baby carrots/ chorizo/ aligot
C, F, G, L, M, O
48 €

Two kinds of GOP beef (pink fillet & BBQ short rib)
Grilled shallot/ sweetcorn/ baked beans/ coleslaw
A, C, F, G, L, M
58 €

Desserts

Honey chicory
Yoghurt-lime espuma/ rhubarb sorbet/ violet gel
C, F, G, O, P
18 €

Guanaja chocolate fondant
Matcha parfait/ white chocolate ice-cream/ orange juice
C, E, G, H, P
18 €

Landhaus Menu

Tuesday, 19th March 2024

White veal bolognese
Tagliarini / truffle / rocket / Parmegiano Reggiano
21 Euro

Cream of paprika soup
Chorizo / egg
14 Euro

Raspberry sorbet infused with sparkling wine
12 Euro

Cheese spaetzle
Appenzeller cheese / fried onions / leaf salad
28 Euro

or

Fried gilthead fillet
saffron-fennel / baked beans
38 Euro

or

Duroc pork chop
mushrooms / potato and fried onion puree
38 Euro

Elderberry cheesecake
sea buckthorn sorbet / nougat

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

"Cheers "

Vodka, cassis, Jo Beer nectar, lime juice
infused with sparkling wine
12.50 euros