

## *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 €

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*Landhaus Menu*  
*Saturday, 27<sup>th</sup> April 2024*

White veal bolognese  
truffle / spaghetti / Parmigiano Reggiano  
21 Euro

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Kikok chicken consommé  
root vegetables / egg garnish / own garnish / spring leek  
14 Euro

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Lychee sorbet infused with sparkling wine  
12 Euro

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Napkin dumplings  
asparagus / mushroom cream  
28 Euro

or

Steamed skrei  
Salsiccia-tomato risotto / artichokes  
38 Euro

or

Braised beef shovel & pink roast beef  
onion tart / celeriac cream / goulash onions / mushrooms  
38 Euro

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Crème brûlée  
berry ragout / mango sorbet  
16 Euro

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Small selection of cheese\*  
fruit bread / fig mustard  
19 Euro

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

*Our aperitif of the day*

**Grand Marnier "Exquisite"**  
Grand Marnier and clementine juice  
refined with sparkling wine  
**12,50 Euro**