

Starters

Caesar salad

Romaine lettuce / kikok chicken / parmesan / capers / brioche

A, C, F, D, G, L, M, O, P

22 €

Carpaccio (dry aged beef)

Capers / Parmesan cheese / garlic-lemon mayonnaise / arugula

C, D, F, G, L, M, O

24 €

Mixed summer leaf salad

Datterino tomatoes / peach / cucumber / sunflower seeds

E, H, L, M, O

small salad 14 €

big salad 19 €

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

with chanterelles

G

surcharge 12 €

Soups

Cucumber and yoghurt gazpacho

smoked Wendefurth trout / char caviar

D, G, L, M, O

16 €

Cream of chanterelle soup

Salsiccia / own garnish / thyme croutons

A, E, F, G, L, M, P

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

Main courses

Octopus
Tagliarini all'arrabbiata / guanciale / parmesan / arugula
A, C, D, F, G, L, M, R
38 €

Whole roasted Wendefurther trout
Cucumber and radish salad / fried potatoes / bacon and North Sea crab soup
C, D, G, L, M, O
42 €

Dry aged entrecôte of German country pork 300 g (grilled)
Chanterelles / baked potato / sour cream / herb butter
F, G, L, M
48 €

Dry aged roast beef 250 g
Bacon beans / grilled shallots / potato gratin / herb butter
C, F, G, L, M
52 €

Spaghetti

with white veal bolognese / arugula / Parmiggiano Reggiano cheese
A, C, G, L, M
24 €

with prawns (3 pieces) / aglio e olio / arugula / Parmiggiano Reggiano
A, B, C, G, L, M
28 €

with salsa verde / arugula / Parmiggiano Reggiano
A, C, L, M
18 €

Desserts

Crème Brûlée
bourbon vanilla / strawberries / woodruff sorbet
C, E, F, G, H, O, P
18 €

Sorbet trilogy "Rothe Forelle"
(refreshing homemade sorbets with fresh berries)
O, P
14 €

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Landhaus Menue
Tuesday, 23th July 2024

Gnocchi
pesto rosso / parmesan / arugula

21 Euro

Tomato cream soup
basil / concassée / mozzarella

14 Euro

Cassis sorbet infused with sparkling wine

12 Euro

Cheese spaetzle
appenzeller cheese / fried onions / leaf salad

28 Euro

or

Seabass

curry bulgur / pak choi

38 Euro

or

Pink roast beef

bacon beans / baked beans / herb butter

38 Euro

Rhubarb - strawberry cold dish
white valrhona chocolate ice cream

15 Euro

Selection of cheeses*
fruit bread / fig mustard
small 17 Euro / large 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