

## *Appetizers*

Mixed leaf salad  
Raw vegetables / croutons / seeds

E, G, H, L, M

**15 €**

Duet of Harzer cheese (tartare & baked)  
Pumpernickel / cranberries

A, C, E, F, G, H, P

**18 €**

Carpaccio of pasture-raised beef  
Truffle mayonnaise / arugula / Parmesan / olive oil

C, F, G, L, M

**22 €**

Smoked Greenland shrimp  
Mango / cold-cooked colorful carrots

C, E, F, G, L, M

**23 €**

## *Soups*

Consommé of wild fowl  
Root vegetables / egg custard / our own garnish

A, C, F, G, L, M

**16 €**

Chanterelle soup (vegan)  
own garnish

E, G, H,

**16 €**

## *Pasta Dishes*

Fregola Sarda (vegan)  
Chanterelles / citrus beurre blanc / vegan Parmesan  
A, C, G, L, M  
**22 €**

Tagliatelle (vegan)  
Chanterelles / melted tomatoes / vegan Parmesan  
A, C, G, L, M  
**23 €**

## *Main courses*

Mixed leaf salad  
Raw vegetables / croutons / seeds  
Optionally with corn-fed chicken or chanterelles  
B, C, E, G, H, L, M  
**26 €**

Whole roasted Bodetal trout  
Parsley potatoes / lemon  
B, D, F, G, L, M  
**38 €**

Cod  
Bergamot beurre blanc / raw marinated sugar snap peas / fregola sarda  
B, C, D, F, G, L, M  
**39 €**

Quail breast and leg  
Sauerkraut / grapes / pancetta / potatoes  
A, B, C, F, G, L, M  
**39 €**

Entrecôte (medium rare) of Pomeranian beef 'Wagyu style' 300 g  
Citrus chanterelles / mashed potatoes  
F, G, H, L, M  
**52 €**

## *Sweet treats*

Refreshing sorbet trilogy 'Rothe Forelle'  
3 scoops of homemade sorbet / fruit / meringue  
A, C, E, F, G, H, P  
**19 €**

Burnt chocolate cream  
Ilsenburg lavender blossom sorbet / lemon stones  
A, C, E, F, G, H, O, P  
**19 €**

## *a digestive at the end*

*Recommendation of the month from our bartender Franky*

"Böckelbart" herbal liqueur from the Landskron brewery 4cl  
**6.60 €**

Scheibel Premium Plus Apricot 2cl  
**8 €**

Scheibel Edles Faß Haselnut 2cl  
**10 €**

*Landhaus Menue*  
*Saturday, 16<sup>th</sup> August 2025*

Baked sheep's cheese  
Olives / cherry tomatoes / peppers / arugula  
**21 €**

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Tomato melon gazpacho  
Pastrami

**14 €**

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Lychee sorbet infused with sparkling wine

**12 €**

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Falafel patties  
Mixed leaf salad / grapes / strawberries

**28 €**

or

Fried butter mackerel  
Pointed cabbage / fried potatoes

**38 €**

or

Beef roulade  
Pointed cabbage / fried potatoes

**38 €**

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Curd cheese strudel  
Almond cream / pear sorbet

**15 €**

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Cheese selection\*  
Fruit bread / fig mustard  
Small **17 €** / Large **19 €**

**2-course menu** **39 €**

with soup and main dish

**3-course menu** **54 €**

with soup, main dish and dessert

**4-course menu** **59 €**

with starter, soup, main dish and dessert

**5-course menu** **66 €**

with starter, soup, main dish, dessert and cheese

**6-course menu** **72 €**

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