

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
Ilseburg 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
Sunday, 1st August 2025

Caprese salad
Mozzarella / tomato / basil / arugula
21 €

Coconut curry cream soup
Fried shrimp
14 €

Raspberry sorbet infused with sparkling wine
12 €

Cheese spaetzle
Fried onions / mixed leaf salad
28 €

or

Fried hake fillet
Letscho foam / fried romaine lettuce / basmati
38 €

or

Veal cream roast
Cassis red cabbage / potato dumplings
38 €

Chocolate hazelnut bar
Peach sorbet / apricot ragout
15 €

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