

## *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 €**

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, 14<sup>th</sup> September 2025*

Beetroot carpaccio  
Truffle oil / Parmesan / Nuts / Arugula  
**21 €**

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Corn cream soup  
Chorizo  
**14 €**

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Raspberry Sorbet infused with sparkling wine  
**12 €**

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Mediterranean vegetable quiche  
herb quark / leaf salad  
**28 €**

or

Fried salmon trout fillet  
fried romaine lettuce / bulgur  
**38 €**

or

Veal cream roast  
blackcurrant red cabbage / potato dumplings  
**38 €**

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Curd cheese strudel  
rhubarb sorbet / almond foam  
**15 €**

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Cheese selection\*  
Fruit bread / fig mustard  
**19 €**

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|---------------------------------------------------|-------------|
| <b>2-course menu</b>                              | <b>39 €</b> |
| with soup and main dish                           |             |
| <b>3-course menu</b>                              | <b>54 €</b> |
| with soup, main dish and dessert                  |             |
| <b>4-course menu</b>                              | <b>59 €</b> |
| with starter, soup, main dish and dessert         |             |
| <b>5-course menu</b>                              | <b>66 €</b> |
| with starter, soup, main dish, dessert and cheese |             |
| <b>6-course menu</b>                              | <b>72 €</b> |