

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
Wednesday, 17th September 2025

Caramelised goat's cheese
mixed leaf salad / grapes / strawberries
21 €

Tomato cream soup
burrata / basil
14 €

Strawberry sorbet with sparkling wine
12 €

Baked sheep's cheese
olives / cherry tomatoes / peppers / rocket
28 €

or

Pan-fried salmon fillet
wild broccoli / celery cream
38 €

or

Pink roasted roast beef
wild broccoli / celery cream
38 €

Sorbet trilogy
„Red Trout“
15 €

Cheese selection*
Fruit bread / fig mustard
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 €