

## *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*  
*Tuesday, 30<sup>th</sup> September 2025*

Mixed leaf salad  
Mountain cheese / pickled radish  
**21 €**  
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Cream of pumpkin soup  
Pumpkin seed oil / pumpkin seeds  
**14 €**  
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Yuzu lemon sorbet with cider infusion  
**12 €**  
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Semmeltaler  
Mushroom cream / Parmesan / arugula  
**28 €**

or

Roasted pike-perch fillet  
Sauerkraut cream / mashed potatoes  
**38 €**

or

Crispy roasted pork belly  
Sauerkraut cream / mashed potatoes  
**38 €**  
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Prosecco soup  
Elderflower / raspberry sorbet / fresh berries  
**15 €**  
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Cheese selection\*  
Fruit bread / fig mustard  
**19 €**

<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>