

## *Appetizers*

Salmon trout carpaccio  
mango / wakame  
D, R, E  
**19 €**

Asparagus salad / wild herbs  
House dressing  
**21 €**

Mixed leaf lettuce / wild herbs  
House dressing / chicken breast strips or king prawns  
B, H, N  
**21 €**

## *Soups*

Clear beef soup  
royale / sliced pancakes  
A, C, G, L  
**16 €**

Asparagus cream soup  
own deposit  
G  
**16 €**

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

## *Main courses*

Tagliatelle  
shrimp / ginger / tomato / Parmesan  
A, B, C, G  
**28 €**

Whole roasted "Bodetal" trout  
parsley potatoes / lemon / salat  
A, B, D  
**38 €**

Australian roast beef steak 300 g  
baked potato / sour cream / seasonal vegetables / herb butter  
G, L  
**56 €**

Fresh asparagus from the Lueneburg Heath 300 g peeled  
Parsley potatoes / melted butter / hollandaise sauce  
C, G  
**28 €**

### **Additionally selectable:**

Air-dried Serrano ham  
○  
**+16 €**  
Norwegian Salmo Salar smoked salmon  
○  
**+18 €**  
Fish of the day  
○  
**+19 €**  
Viennese schnitzel made from veal loin  
A, C, G  
**+22 €**

## *Sweet treats*

Refreshing sorbet trilogy 'Rothe Forelle'  
3 scoops of homemade sorbet / fresh berries

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

19 €

Vanilla crème brûlée  
rhubarb sorbet / strawberries

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, 03<sup>rd</sup> May 2026*

Caramelised goat's cheese  
Wild herb salad  
21 €

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Tom Ka Gai soup  
Marinated salmon  
14 €

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Cherry sorbet with a splash of sparkling wine  
12 €

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Market vegetables  
Gouda au gratin / lamb's lettuce  
28 €

or

Whitefish fillet  
Pea pods / Fregola Sarda  
38 €

or

Beef cheek braised in red wine  
Pointed cabbage / fried bread dumplings  
38 €

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Pineapple carpaccio  
coconut sorbet / smoked coconut flakes  
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>