

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
Wednesday, 17th June 2026

Roast beef (medium-rare)
tartar sauce / apple - watercress salad

21 €

Herb cream soup
bread chips

14 €

Elderberry sorbet with a splash of sparkling wine

12 €

Ricotta-stuffed pasta pockets
sage / parmesan / arugula

28 €

or

Shrimp

roasted bell peppers / couscous

38 €

or

Boiled beef

seasonal vegetables / potatoes in broth

38 €

Yogurt-carrot sorbet
passion fruit curd / pine nut brittle

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 €