

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
Thursday, 18th June 2026

Caramelized goat cheese
honey-thyme / wild herb salad

21 €

Celery cream soup

ham

14 €

Lychee sorbet with a splash of sparkling wine

12 €

Spaghetti aglio e olio
sherry tomatoes / bell peppers / parmesan

28 €

or

Pan seared sea bass fillet

zucchini / fregola sarda

38 €

or

Beef cheek

chanterelles / carrot vegetables / parsnip cream

38 €

Apple medley

bread cream / chocolate-coated almonds

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 €