

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 / salad
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, 08th July 2026

Medium-rare roast beef
Remoulade / Apple and watercress salad
21 €

Cream of cauliflower and coconut soup
Add your own topping
14 €

Elderberry sorbet with a splash of sparkling wine
12 €

Ricotta-stuffed pasta pockets
Sage / Arugula
28 €

or

Shrimp
Linguine / Tomato / Ginger
38 €

or

Boiled beef
Market 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 €