Appetizers

Roasted Squash / Venison Ham / Cranberries / Lamb's Lettuce
O
21 €

Warm smoked Harz trout fillet / Beet carpaccio / Creamy horseradish
D, G, O
21 €

Mixed leaf salad / Wild herbs
House dressing / Strips of chicken breast or jumbo shrimp
B, D, H, M, N
21 €

Soups

Game Stock / Chestnut Pancakes / Vegetables
A, C, G, L
16 €

Cream of Pumpkin Soup / Roasted Pumpkin Seeds / Pumpkin Seed Oil
G, L
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

Porcini Mushroom Ravioli / Cream of Mushroom Sauce / Arugula Salad / Parmesan
A, B, C, G
29 €

Whole Roasted Bodetal Trout
Parsley Potatoes / Lemon / Salad
A, B, D, H, M
38 €

Beef cheek braised in red wine / Pumpkin purée / Wild broccoli
G
39 €

Turbot fillet / Shellfish risotto / Snow peas
D
49 €

Medium-rare roasted venison loin / Cranberries / Brussels sprouts / Macaire potatoes
C, G, O
56 €

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Sweet treats

Tonka Bean Madeleines / Date Ice Cream / Elderberry Gel
A, C, G
19 €

Pumpkin Duo / Black Walnuts / Sea Buckthorn Mousse
A, G, H
19 €

Apricot Strudel / Plum Sorbet / Hazelnut Nougat
A, G
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 €

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Landhaus Menue
Monday, 26th October 2026

Duck terrine
duck liver / pear confit
21 €

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Mushroom cream soup
with own garnish
14 €

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Gooseberry sorbet with a splash of cider
12 €

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Cheese spaetzle
fried onions / mountain cheese / field salad
28 €

or

Sea bass fillet
strips of vegetables / parsley root purée
38 €

or

Corn-fed chicken curry
wok-fried vegetables / coconut rice
38 €

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Crème brûlée
pear sorbet / berry ragout
15 €

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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 €**

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