

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 Hazelnut 2cl

10 €

Landhaus Menue
Friday, 30th October 2026

Roast beef
remoulade sauce / root vegetable crisps
21 €

Celery cream soup
cooked ham
14 €

Cucumber - basil sorbet with a splash of sparkling wine
12 €

Gnocchi
mushroom ragout / sage / rocket / parmesan
28 €

or

Tuna fillet
broccoli / sweet potato cream
38 €

or

Braised lamb
green beans / thyme-roasted potatoes
38 €

Hazelnut bar
coffee crumble / blackcurrant sorbet
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 €