

## Appetizers

Mixed leaf salad  
Chicory / pear / pumpkin / caramel walnuts  
A, C, F, D, G, H, L, M, O, P

small salad 14 €  
big salad 19 €

with goat cheese / orange-thyme honey  
G, L, M, O, P

surcharge 11 €

with Roquefort fig / port wine butter / almonds  
E, F, G, H, L, M, N, O, P

surcharge 12 €

Side salad  
Tomato/cucumber  
A, C, E, F, G, H, L, M, O, P

Small 8 €  
Large 15 €

Chicken Fricassee 2.0 ( Poulet de Bresse )  
A, C, D, E, F, G, I, L, M, N, O, P  
Pea / carrot / rice / tamarind / sudachi / chilli / autumn truffle  
27 €

Trout & suckling pig roast  
Nuoc Mam / Ginger / Coconut / Black Bean / Wasabi / Lime Finger / Coriander  
B, C, D, E, F, G, H, L, M, N, O, P  
26 €

Greek Salad 2.0 & blue shrimp  
Feta / XO sauce / black garlic / cucumber / pearl onion / spicy pepper / kalamata / tomato  
A, B, C, D, F, G, L, M, N, O, P  
26 €

## *Soups*

Pumpkin-coconut-lemongrass cream soup  
Seeds & oil / amberjack / wasabi / teriyaki

B, C, F, E, F, G, H, L, M, N, O, P

18 €

Duck essence

Dim sum / beetroot / lentils / enoki mushroom / quail egg

A, C, F, G, L, M, N, O, P

17 €

## *Sorbet*

Green smoothie sorbet

Yuzu sake

F, H, O, P

12 €

## *Main courses*

Whole fried Wendefurther trout "Müllerin style"  
Almond butter / cucumber salad / parsley potatoes

A, B, C, D, F, G, H, L, M, N, O, P

42 €

Labskaus 2.0 ( Herring & Corned Beef )

Cucumber / beetroot / potato / egg

A, C, D, F, G, L, M, O, P

38 €

3 x veal ( veal fillet, cheeks, liver )

Porcini mushroom / grilled cipollini onions / celery cream

A, C, F, G, L, M, N, O, P

56 €

2 x deer ( back & leg )

Cranberries / Brussels sprouts / almond croquette / cream goulash ravioli

A, C, E, F, G, H, L, M, N, O, P

58 €

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

## *Spaghetti*

with white veal Bolognese / arugula / Parmigiano Reggiano

A, C, G, L, M

24 €

### Puttanesca

Tomato sugo / olives / capers / Parmesan / arugula

A, C, L, M

18 €

## *Desserts*

### Pear hazelnut strudel

Champagne foam / lavender flower ice cream

A, C, E, F, G, H, O, P

18 €

### Lime panna cotta

Tomato-cardamom sorbet / marinated cucumber

A, E, F, G, H, O, P

17 €

## *a digestive at the end*

### *Recommendation of the month from our bartender Franky*

Aalborg Anniversary Aquavit 4 cl

7 €

Scheibel Premium Plus Moor – Pear 2 cl

8 €

Remy Martin V.S.O.P. 2 cl

11 €

*Landhaus Menu*  
*Friday, 04<sup>th</sup> October 2024*

"Tote Oma" 2.0

Black pudding bolognese / potato foam / Granny Smith apple ragout / red onion  
21 Euro

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Beef consommé  
Own garnish / root vegetables  
14 Euro

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Cassis sorbet infused with sparkling wine  
12 Euro

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Potato rösti  
mushroom cream / datterino tomatoes / arugula  
28 Euro  
or  
Grilled BBQ salmon  
sun wheat corn-corned beef-risotto / romaine lettuce / caesar dressing  
38 Euro

or

Coq au vin  
carrots / grilled shallots / king oyster mushrooms / mashed potatoes  
38 Euro

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Lukewarm chocolate cake  
yoghurt sorbet / mango confit  
15 Euro

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Cheese selection\*  
fruit bread / fig mustard  
small 17 Euro / large 19 Euro

<b>2-course menu</b>	<b>39 Euro</b>
with soup and main dish <b>or</b> main dish and dessert	
<b>3-course menu</b>	<b>54 Euro</b>
with soup, main dish and dessert	
<b>4-course menu</b>	<b>59 Euro</b>
with starter, soup, main dish and dessert	
<b>5-course menu</b>	<b>66 Euro</b>
with starter, soup, main dish, dessert and cheese	
<b>6-course menu</b>	<b>72 Euro</b>