

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
Tuesday, 22nd October 2024

Beef tartare
egg yolk ravioli / parsley emulsion
21 Euro

Asian leek soup
halibut / coriander / spring leek
14 Euro

Cassis sorbet infused with sparkling wine
12 Euro

Cheese spaetzle
Appenzeller cheese / fried onions / leaf salad
28 Euro

or

Sea bass
paprika cabbage / colourful lentils
38 Euro

or

Cold sliced roast beef
leaf salad / fried potatoes / tartar sauce
38 Euro

Baklava
yoghurt sorbet / pineapple ragout
15 Euro

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

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