

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 €

Beetroot carpaccio
caramelised walnuts / feta cheese / citrus gel / arugula
B, C, E, F, G, H, L, M, O, P
22 €

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 Wendefurth 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 €

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Landhaus Menu
Thursday, 21st November 2024

Two kinds of venison (roulade & raviolo)
red cabbage cream & salad / brussels sprout cream & salad / silesian dumpling / cranberry gel & pickled
21 Euro

Asian fish soup
salmon / spring leek / egg
14 Euro

Apricot sorbet infused with sparkling wine
12 Euro

Beetroot gnocchi
tomatoes / parmesan / spinach
28 Euro

or

Fried halibut
leaf salad / roast potatoes / remoulade / bacon sauce
38 Euro

or

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

Cheesecake cream
apricot ragout / williams pear sorbet
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