

Appetizers

Mixed leaf salad
chicory / pear / pumpkin / pumpkin seeds
A, C, E, F, 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 pan-cooked mushrooms
G, L, M

surcharge 12 €

Side salad
tomato /cucumber
F, L, M, N, O, P

small 8 €

large 15 €

Beetroot carpaccio
Roquefort / port wine / caramelised almonds / orange / arugula
E, F, G, H, L, M, N, O, P
22 €

Three kinds of venison (roulade, ravioli, venison tenderloin)
A, C, E, F, G, H, L, M, N, O, P, R

purple cabbage / Brussel sprouts / cranberries

potato dumpling with sweet chestnuts

27 €

Soups

Duck essence

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

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

17 €

Black salsify cream soup

black salsify / smoked goose breast / orange / truffle

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

18 €

Sorbet

Green smoothie sorbet

Yuzu sake

F, H, O, P

12 €

Main courses

Whole fried Bodetal trout "Müllerin style"

almond butter / cucumber salad / parsley potatoes

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

42 €

Atlantic croaker

solyanka / pointed pepper / Kritharaki / Ibérico Jamón / brioche / saffron aioli

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

44 €

3 x veal (veal fillet, cheeks, liver)

Porcini mushrooms / grilled cipollini onions / celery cream

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

56 €

3 x callans duck (breast, leg & liver)

purple cabbage with Cassis / cranberries / potato dumpling / Polish butter

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

Puttanesca

tomato sugo / olives / capers / Parmesan / arugula

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

18 €

with white veal Bolognese / arugula / Parmigiano Reggiano

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

24 €

Desserts

Baked chocolate-gingerbread casserole
glühwein cherries / marzipan ice cream
(15 min. baking time)

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

17 €

Pear hazelnut strudel
Champagne foam / lavender flower ice cream

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

18 €

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
Saturday, 21st December 2024

Suckling pig belly (cold)
cashew nuts / wasabi / spring onions / orange / lobster bisque
21 Euro

Pumpkin miso soup
seeds / oil
14 Euro

Yuzu lemon sorbet infused with sparkling wine
12 Euro

Porcini mushroom gnocchi
cherry tomatoes / green asparagus
28 Euro

or

Steamed pike-perch
creamed sauerkraut / beetroot potatoes / North Sea crab and bacon sauce
38 Euro

or

Zurcher Geschnetzeltes
Cream of porcini mushrooms / rösti / carrot / tomato and lamb's lettuce / potato and bacon dressing 38 Euro

Crème brûlée
berry ragout / mango 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