

## *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 Challans 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 Menue*  
*Tuesday, 14<sup>th</sup> January 2025*

64-degree country egg  
chives / spinach / potato foam  
21 Euro

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Potato and garlic cream soup  
bacon / potato croutons / chives  
14 Euro

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Yuzu lemon sorbet infused with apple cidré  
12 Euro

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Baked feta cheese  
tomato / onions / chilli peppers / leaf salad  
28 Euro

or

Sea bass  
Spinach / potato cucumber bacon salad  
38 Euro

or

Oldenburg duck (pink)  
Red cabbage / potato gratin  
38 Euro

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White chocolate parfait  
Cranberry / pineapple / apricot sorbet  
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>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>