

Appetizers

Mixed leaf salad
chicory / pear / pumpkin / pumpkin seeds
H, L, M

small salad 15 €
big salad 19 €

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

surcharge 12 €

with baked potato / mushroom cream
G, L, M

surcharge 14 €

Beetroot carpaccio
Roquefort / pear / black cassis
arugula / hazelnut
E, G, H, L, M, N

23 €

Sangohachi skrei
Som Tam / pineapple / peanut
radish / Koikuchi / ginger / wasabi
A, B, C, D, E, F, G, L, M, N

(25-minute wait)

25 €

Soups

Potato-garlic cream soup
potato / garlic / Salsiccia / chives
B, D, E, F, G, H, L, M

16 €

Liver dumpling soup
beef bouillon / root vegetable / sliced pancakes
A, C, F, G, L, M

17 €

Main courses

Whole fried Bodetal trout
potato-brown shrimps-cucumber-bacon salad / herbed butter

B, D, F, G, L, M

42 €

Roasted breast of Kikok chicken
Romaine lettuce / Caesar dressing / shallot / baked beans mousse

A, C, D, E, F, G, L, M

42 €

Zurich veal stew
veal tenderloin / mushroom cream / fried grated potatoes / tomato-cucumber salad

A, B, F, H, L, M

54 €

Roast beef dry aged 250 g (pink roasted)
grilled vegetable / baked potatoes / herbed butter

F, G, H, L, M

56 €

Spaghetti

Puttanesca
tomato sugo / olives / capers / Parmesan / arugula

A, C, G, L, M

18 €

with white veal Bolognese / arugula / Parmesan

A, C, G, L, M

24 €

Desserts

Torta della Nonna
mascarpone ice cream / almond / lemon

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

17 €

Sorbet trio
(selection of the day)
champagne soup / meringue

A, C, H

18 €

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

a digestive at the end

Recommendation of the month from our bartender Franky

Benedictine D.O.M. - pure monastery liqueur from Normandy 4cl

€ 6.60

Scheibel Premium Plus Apricot 2cl
Scheibel Premium Plus Moor pear 2 cl

€ 8.00

Scheibel Edles Faß Haselnut 2cl
Scheibel Edles Faß Nuts 2cl

€ 10.00

Scheibel Paradies wild Blueberry – Liqueur 2cl
Scheibel Paradies Vineyard peach – Liqueur 2cl

€ 6.50

Landhaus Menue
Wednesday, 05th February 2025

Goat's cheese
walnuts / thyme-orange-honey / rocket salad
21 Euro

Tomato cream soup
basil pesto / mozzarella
14 Euro

Mango sorbet infused with sparkling wine
12 Euro

Cauliflower
peanut / coconut rice / kimchi
28 Euro

or

Fried gilthead fillet
potato-cucumber-bacon salad / bouillabaisse velouté
38 Euro

or

Landuro pork - cream goulash
carrots / gherkin / sour cream / spaetzle
38 Euro

Cheesecake
port wine cherries / plum & speculoos 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