

## *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*  
*Saturday, 13<sup>th</sup> February 2025*

Goat cheese  
leaf salad / orange-thyme-honey  
21 Euro

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Poultry consommé  
own garnish / egg garnish / root vegetables  
14 Euro

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Cucumber - basil sorbet infused with apple cider  
12 Euro

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Buckwheat crêpe  
mushroom cream / tomatoes / rocket salad / pine nuts / parmesan cheese  
28 Euro

or

Steamed skrei  
lobster bisque / saffron potatoes / North Sea crab - bacon sauce  
38 Euro

or

Boeuf Stroganoff (dry aged beef fillet tips)  
mushrooms / beetroot / gherkin / spaetzle / sour cream  
38 Euro

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Cheesecake cream in a glass  
pineapple ragout / wild berry 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>