

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, 22nd February 2025

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

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

Green smoothie infused with apple cider
12 Euro

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

or

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

or

Veal shovel
mushrooms / port wine onions / parsley root cream
38 Euro

Chocolate brownie
apricot ragout / coconut 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

