

## *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 €

*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*  
*Sunday, 23<sup>rd</sup> February 2025*

Beetroot carpaccio  
cassis / roquefort / rocket salad  
21 Euro

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Asian fish soup  
turbot / spring leek / kritharaki  
14 Euro

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Wild berry sorbet infused with sparkling wine  
12 Euro

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Cauliflower  
peanuts / coconut rice / kimchi  
28 Euro

or

Turbot

"Harzer Knieste" / leaf salad / caviar-chive-buttermilk velouté  
38 Euro

or

Dry aged roast beef (cold cut)  
"Harzer Knieste" / leaf salad / remoulade  
38 Euro

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Cheesecake cream  
mango confit / cassis 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>

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.  
\*may contain raw milk cheese.

If you have any questions, please ask our service team or kitchen staff.