



Landgut

Falkenstein



All prices are in Euros and include the statutory VAT.
Please do not hesitate to speak to our service staff regarding allergens
or ingredients that may cause intolerances.



STARTER

Salad from the Weiterstadt's asparagus
with crispy pumpernickel, chopped organic egg and garden cress
- 18,00€ -

Superfood salad
with young spinach, buckwheat, pomegranate,
Avocado and seeds
- 18,00€ -

Pickled Faro salmon fillet
with pickled young cauliflower, sour cream
and horseradish
- 22,00€ -

“Landgut's” Vitello Tonnato
Yellow fin tuna, pink saddle of veal, baked capers
and braised sweet onion
- 24,00€ -



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SOUPS & APPETIZERS

Foamed soup of white asparagus
with asparagus pieces, grey-bread croutons and chervil
- 14,00€ -

Foamed soup from the Wetterau potato
with braised pepper, Boudin Noir and chives
- 12,00€ -

Homemade tagliatelle
with organic egg yolk, grated summer truffle and parmesan
- 18,00€ / 24,00 € -

Herb of the month: Chervil

The chervil not only seasons your soups and sauces, but also has a variety of healing powers. It has a vitalizing effect, has anti-inflammatory properties and helps you stimulate your metabolism.



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LANGUT CLASSICS

Gently braised "Donald Russell" veal cheeks
with young roots, creamy mashed potatoes and chives
- 28,00€ -

Wiener schnitzel from the saddle of veal fried in barrel butter
with stirred cranberries, fried potatoes or potato salad
and sour cream cucumber
- 29,00€ -

Landgut's "Quer Beet" vegetable variation
with fried polenta slices and herb vinaigrette
- 24,00€ -

Enjoy healthy and aromatic cuisine with us.

*Our head chef Marcus Zillmann and his team will pamper you with soothing and
delicious dishes from classics to new interpretations.*



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MAIN COURSE

Fillet of white halibut "Finkenwerder Art"
with North Sea shrimps, parsley potatoes and sautéed baby spinach
- 36,00€ -

Iceland cod fillet
with confit artichokes, broad beans and crustacean stock
- 34,00€ -

Pink Roasted "Label Rouge" Duck Breast
with braised chicory, pine nut gnocchi and glazed cherries
- 36,00€ -

180g fillet of beef from the Glasstetter butcher's shop
with celery puree, sautéed king oyster mushrooms, green asparagus
and Perigord truffle jus
- 38,00€ -

Serving of Weiterstad's asparagus
with herb-pancakes, new potatoes, hollandaise sauce or clarified nut butter
- 26,00€ -

Optionally with:	Wiener Schnitzel fried in barrel butter	- 14,00€ -
	Fillet of white halibut (100g)	- 16,00€ -
	Filet of Icelandcod (100g)	- 15,00€ -
	Selection of raw and cooked ham	- 10,00€ -



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DESSERT

Selection of homemade ice cream and sorbet

- 3,00€ per scoop -

Crème Brûlée from the Original Beans Piura Porcelana chocolate,
with marinated strawberries, rhubarb and sour cream

- 16,00€ -



" Landgut's " bee sting cake

crispy strudel sheets with vanilla cream, raspberries and salted almond

- 14,00€ -

Buckwheat pancakes

with marinated fig and caramelized walnuts

- 14,00€ -

Selection of cheeses from Maître Affineur Waltmann from Erlangen

with fruit bread, grapes and homemade chutney

3 types of cheese - 18,00€ -

5 types of cheese - 24,00€ -



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OUR PARTNERS & PRODUCERS

BECKABECK

At BeckaBeck, we use only the best organic ingredients for our dough. The organic cereals, especially old, original grains from the Swabian Alb, are grown by selected farmers. The ingredients come almost exclusively from partners from the region. Short distances, direct personal contact and trust characterize these long-standing partnerships. In addition to the ingredients, there is another equally important ingredient for the best bread... Time. Time we give our doughs to rest and mature. In this way, the aromas can fully unfold, the bread is demonstrably more digestible.

DER KELTENHOF

For more than 20 years, we have been cultivating original salad and herbal specialties on the fertile Filder ground. We remembered forgotten species, recognized herbaceous herbs as delicacies and circulated flowers. With delicate baby leaves and micro leaves, we sparked a culinary revolution in Germany. Our campaign for good taste continues every day.

DEUTSCHESEE

In order to make connoisseurs happy, we at “Deutscheese” rely on unique quality and absolute freshness. This starts with our shopper, which travels all over the world to find partners who care as much about sustainability as we do. Our quality management ensures fresh and high-quality products – from breeder to the customer.



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MAÎTRE AFFINEUR WALTMANN

Volker Waltmann's love of cheese was laid in the cradle. His father Gerhard Waltmann ran a small but fine cheese trade in Erlangen for many years. He was the first German “fromager”. Anyone who thinks that cheese is just cheese is wrong. Especially when it is about raw milk cheese. goat, sheep and cow's milk cheese washed in cider, soaked in calvados, turned into champagne, brushed or aged on straw - the high art of 'affinity' is a very special one.

METZGEREI GLASSTETTER

"Taste with tradition" - a motto, not only for renowned chefs of our region, but certainly also for us. The preparation of the dishes does not have to be complicated, mainly, it is crucial that the ingredients are of the best quality. It is therefore an important matter for us to provide only the best quality for our customers.

ORIGINAL BEANS

At Original Beans, we're on the mission to align taste and conservation of nature. Because we believe that using the world's rarest cocoa is an effective way to change today's culture of chocolate consumption, food and luxury.

Since 2008, our Bean team has been roaming the world's most remote rainforests in search of the rarest cocoa varieties – the "Original Beans". Each of our beans tells its own story. In order to preserve these rare cocoa beans and their original forests, we let a tree grow for every bar of chocolate sold. We invite you to let them all melt on your tongue and to explore the world's most “Original Beans”

#Taste the rare and preserve it.



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