



# Landgut Falkenstein

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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.



## ASPARAGUS MENU

### STARTER

Asparagus cream soup with wild-garlic oil and roasted sunflower seeds <sup>7;13</sup>  
14

Crunchy asparagus salad with chopped egg, chives and radishes <sup>1;10</sup>  
17

Asparagus-Morel Quiche with green herbs and pickled vegetables <sup>1;4;7;10;13</sup>  
17

### MAIN COURSE

Potato and asparagus ragout with fried salmon trout from Forellengut Herzberger,  
pickled radishes and lovage <sup>3;4;7;10;13</sup>  
32

Portion of Weiterstätter asparagus  
with melted butter or hollandaise sauce and potatoes <sup>1;7;13</sup>  
28

This can be served with:

Selection of smoked and cooked ham	12
Small Wiener Schnitzel	14
Codfish	14
Beef fillet (120 g) from the Glasstetter butcher's shop	18

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## STARTER

Superfood salad  
with young spinach, buckwheat, radish,  
avocado and seeds 8;10

19

Tartar from free-range cattle  
with roasted pearl onions, parmesan and hazelnut 1;7;8;10

21

Tandoori cream of eggplant with artichoke-tempura,  
salted almond, pomegranate and roasted feta 4;7;8;12

20

Variation of wild shrimp and scallop  
with turnip cabbage, sesame cream,  
cucumber water and crispy chili-oil 1;4;7;13

22

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## SOUPS & APPETIZERS

Asparagus cream soup  
with ramsons oil and roasted sunflower seeds  
14

Oxtail essence  
with root vegetables, chives and homemade dumplings <sup>4,7,9</sup>  
14

Homemade Tagliolini  
with organic egg yolk, grated winter truffle and parmesan <sup>1,4,7,9,13</sup>  
19 / 26



## LANDGUT CLASSICS

Gently cooked ox cheek  
with sweet potato puree, green asparagus, spring leeks and radish <sup>7;9;13</sup>  
29

Wiener schnitzel from the saddle of veal fried in barrel butter  
with stirred cranberries, fried potatoes or potato salad  
and sour cream cucumber <sup>1;4;7;10</sup>  
29

Landgut's "Quer Beet" vegetable variation  
with fried polenta slices and herb vinaigrette <sup>1;7</sup>  
26

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*Enjoy healthy and aromatic cuisine with us.*

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

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## MAIN COURSE

Fillet of Iceland cod  
with creamy cauliflower puree, marinated grapes and radicchio <sup>7;9;13</sup>  
35

Pink roast rack of lamb  
with green herb pesto, pretzel dumplings, Pea Cream and Glazed Navettes <sup>1;4;7;9;13</sup>  
37

180g fillet of beef from the Glasstetter butcher's shop  
with on salt baked celery, leek chutney, apple and pinetip jus <sup>7;9;13</sup>  
39

Risotto from Weiterstadt asparagus  
with grilled green asparagus, parsley and potato crumble <sup>4;7;9;13</sup>  
26



## DESSERT

Selection of homemade ice cream and sorbet\*

3 per scoop

"Coupe Denmark ala Falkenstein Grand"

with pear sorbet, chocolate financier, vanilla foam and salted caramel <sup>1;7;8</sup>

14

Raspberry parfait with sour fruit-meringue,

vanilla cream and raspberry sauce <sup>1;7</sup>

13

Duet of rhubarb and strawberry

with mascarpone ice cream and chocolate chips <sup>1;2;4;7;13</sup>

14

Selection of cheeses from Maître Affineur Waltmann from Erlangen

with fruit bread, grapes and homemade chutney

3 types of cheese 18

5 types of cheese 24

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Please note the following ingredients that could trigger allergies & intolerances:

- 1 eggs of all poultry and bird species
- 2 peanuts and products made from them
- 3 Fish and products made from it
- 4 Grains containing gluten and products made from them
- 5 Crustaceans and their products
- 6 Lupine and its products
- 7 Milk and products made from it
- 8 Nuts and their products
- 9 Celery and its products
- 10 Mustard and products made from it
- 11 Sesame seeds and products made from them
- 12 soybeans and products made from them
- 13 Sulfur dioxide and sulphites in concentrations of more than 10 mg / l or 10 mg / l as total SO<sub>2</sub> present
- 14 molluscs and products made from them

\* Please do not hesitate to ask about the ingredients