



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

Superfood salad
with young spinach, buckwheat, radish,
avocado and seeds ^{8;10}
20

Beef tartare
with cashew nuts, organic egg yolk and pickled chanterelles ^{1;10}
23

Grainy cream cheese
with Frankfurt green herbs, garden vegetables and crispy sourdough bread ^{4;7;10}
20

Variation of wild shrimp and scallop
with turnip cabbage, sesame cream,
cucumber water and crispy chili-oil ^{1;4;7;13}
23

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SOUPS & APPETIZERS

Creamy chanterelle soup with sherry and hazelnuts 7;8;9;12;13

15

Gazpacho Andaluz with pickled melon peel and basil oil 10

14

Homemade Tagliolini

with organic egg yolk, grated summer truffle and parmesan 1;4;7;9;13

20 / 27

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LANDGUT CLASSICS

Gently cooked ox cheek
with sweet potato puree, green asparagus, spring leeks and radish ^{7;9;13}
32

Wiener schnitzel from the saddle of veal fried in barrel butter
with stirred cranberries, fried potatoes or potato salad
and sour cream cucumber ^{1;4;7;10}
34

Landgut's "Quer Beet" vegetable variation
with fried polenta slices and herb vinaigrette ^{1;7}
28

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

Fried salmon trout from Forellengut Herzberger
with roasted peppers, artichokes, almonds and aioli 1;3;4;7;8;13

36

Fillet of Iceland cod
with creamy cauliflower puree, marinated grapes and radicchio 7;9;13

37

Variation of summer lamb
with pea-mint cream, tomato salsa and romaine lettuce 7;9;12;13

41

180g fillet of beef from the Glasstetter butcher's shop
with fondant potatoes, bunched carrots and sautéed chanterelles 7;9;10;12;13

44

Creamy chanterelle risotto
with wheat, pumpkin seed cream and chervil 4;7;9;13

32

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DESSERT

Selection of homemade ice cream and sorbet*
3,50 per scoop

"Frankfurt wreath with a spin
" Hazelnut financier with cherry jelly, brittle biscuit and white chocolate ice cream ^{1;7;11}
14

Coconut and lemongrass parfait
with sesame cream and marinated strawberries ^{1;7;11}
15

Duet of elderberry and lime with lemon balm sorbet ^{1;4;7}
15

Selection of cheeses from Maître Affineur Waltemann from Erlangen
with fruit bread, grapes and homemade chutney
3 types of cheese 19
5 types of cheese 26

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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.

DEUTSCHESEE

In order to make connoisseurs happy, we at “Deutschesee” 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.

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.

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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 SO₂ present
- 14 molluscs and products made from them

* Please do not hesitate to ask about the ingredients

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