



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 porcini cream, crispy trumpets of autumn, pickled radish
and apple walnut gremolata 8;13
26

“Falkensteiner hand cheese slices”
with red onion chutney, caraway mayonnaise, sourdough bread and
crispbread chip 1:4:7:10:13
19

Pickled sturgeon fillet from Forellgut Herzberger
with lardo, celery, dill and sweet and sour beets 3:9:10:12
23

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.



SOUPS & APPETIZERS

Pumpkin coconut soup with honey peanut crumble und cilantro 7;8;9;12;13

15

Apple and chestnut foam soup with chestnut and celery crunch 7;9

15

Homemade Tagliolini

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

22 / 29

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.



LANDGUT CLASSICS

Braised US brisket with creamy soubise
green beans, cherry tomatoes and potato crumble ^{7;9;13}

34

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.

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.



MAIN COURSE

Salmon fillet fried on the skin on purple mustard sauce
with mixed vegetables and parsley potatoes 3;7;9;10;13

36

White halibut fillet
with foamed beurre blanc with creamy leaf spinach and parsley potatoes 3;7;13

37

Pink roasted saddle of venison with swede puree
with brussels sprouts, beetroot and jumper jus 7;9;12;13

42

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

44

Homemade pumpkin gnocchi
with Granny Smith apple, goats cream cheese and roasted pumpkin seeds 4;7;9;13

32

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.



DESSERT

Selection of homemade ice cream and sorbet*
3,70 per scoop

Homemade Kaiserschmarren
with plum and cinnamon roaster and macadamia nut 1;4;7;8;13
14

Berry tart with pear sorbet, vanilla and granola 4;8;12
15

Cassis chocolate bar with raspberry sorbet and tonka bean ganache 1;4;7
15

Selection of cheeses from Maître Affineur Waltmann from Erlangen
with fruit bread, grapes and homemade chutney
3 types of cheese 19
5 types of cheese 27

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.



OUR PARTNERS & PRODUCERS

TAUNUS BROT

The Taunusbrot bakery looks back on more than 100 years of baking tradition. Our original sourdough bread and many other baked goods are made by hand in our small but fine bakery in tranquil Neu-Anspach. This is where our sourdough, which consists solely of the ingredients rye flour, water and salt, gets its traditional maturing period, which is reflected in the unmistakable taste of our bread. We source our types of flour and ingredients regionally, which we are very proud of.

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.

METZGEREI GLASSTETTER

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

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.



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

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.