



# 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.





## SOUPS & APPETIZERS

Essence of oxtail with rilette and chives 1;7;9;13

-16,00€-

Cream soup from Weiterstadt asparagus with own addition and wild garlic pesto 7;13

-16,00€-

Parsley root cream soup with fried scallop and parsley 7;9;13

-15,00€-

Homemade Tagliolini

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

-22,00€/29,00€-

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## LANDGUT CLASSICS

Braised ox cheeks with creamy soubise, green beans,  
cherry tomatoes and potato crumble <sup>7;9;13</sup>  
-34,00€-

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>  
-34,00€-

Herb crepes filled with asparagus and morel ragout,  
of sautéed stone mushrooms and wild broccoli <sup>1;4;7;9;13</sup>  
-28,00€-

Portion of Weiterstadt asparagus  
with new potatoes and hollandaise sauce or melted butter <sup>7</sup>  
-32,00€-

Additionally served with:

Small veal cutlet: 14,00€ <sup>1;4</sup>  
120gr. Fillet of beef from the butcher Glasstetter: 18,00€  
Coalfish fillet: 16,00€ <sup>3</sup>  
Selection of ham: 12,00€

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## MAIN COURSE

Salmon fillet fried on the skin on purple mustard sauce  
with mixed vegetables and parsley potatoes 3;7;9;10;13  
-36,00€-

White halibut fillet  
with foamed beurre blanc with creamy leaf spinach and parsley potatoes 3;7;13  
-38,00€-

Pink roasted duck breast  
with pointed cabbage vegetables, celery and macaire-potatoes 1;4;7;9;13  
-38,00€-

Beef fillet from the butcher Glasstetter  
with grilled green asparagus, radishes, potato-wild garlic-puree 7;9;13  
-44,00€-

Gently cooked artichoke, goat's cheese,  
lukewarm quino salad and vegetarian port wine jus 7;9;10;12;13  
-32,00€-



## DESSERT

Selection of homemade ice cream and sorbet\*

-3,70€ per scoop-

Sweet vegan coconut arancini with strawberry ragout,  
mint and lime-basil sorbet <sub>4</sub>

- 15,00€ -

Semolina flamery with gooseberry confit, currants and caramel ice cream <sub>1;7</sub>

- 15,00€ -

Chocolate tart on raspberry cream cheese cream and sorbet of exotic fruits <sub>1;4;7</sub>

-15,00€-

Selection of cheeses from Maître Affineur Waltmann from Erlangen  
with fruit bread, grapes and homemade chutney

3 types of cheese -19,00€-

5 types of cheese -27,00€-

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## 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 “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.

### 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.

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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