



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,
Pomegranate seeds, Avocado and Sprouts

8;10

-20,00€-

Hand-cut tartar of pasture-raised beef
with quail egg and Greek yogurt, hazelnut and baked capers

4;7;10

-24,00€-

Additionally served with:

20 grams of imperial caviar of sturgeon +35,00€

Variation of Nutmeg- and Hokkaido pumpkin
with pumpkin seed mayonnaise and smoked tofu

4;7

-21,00€-

Pickled fjord trout with frankfurter green sauce,
waxy boiled organic egg and red beetroot

3;9;10;12

-23,00€-

Optional vegetarian version without fjord trout

-18,00€-

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SOUPS & APPETIZERS

Essence of Oxtail
with Rillettes and Chives

1;7;9;13

-16,00€-

Wild Mushroom Cream Soup
with pickled Chanterelles and sweet and sour Kohlrabi

7;9;13

-16,00€-

Cream of Pumpkin Soup
with Apple-Pumpkin Compote and roasted Seeds

7;9;13

-16,00€-

Homemade Tagliolini
with organic Egg yolk, grated Autumn Truffle and Parmesan

1;4;7;9;13

-24,00€/32,00€-

Medicinal herb of the month: Borage

Borage is one of the oldest culinary and medicinal herbs. Most often it is used for salad dressings. In the Hessian region and for its world-renowned is the Frankfurt Green Sauce.

Borage is one of the seven herbs used in the famous sauce.

*Borage can also be obtained as a tea from the leaves or flowers and
this has a calming and anti-inflammatory effect...*

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LANDGUT CLASSICS

“Landgut” Beef Roulade with Mushroom-duxelles,
creamed Savoy Cabbage and Curd Spaetzle

7;9;13

-35,00€-

White Halibut Fillet with foamed Beurre Blanc,
creamy Leaf Spinach and Parsley-Potatoes

3;7;13

-38,00€-

Beef Fillet from the butcher “Glasstetter”
with Celery Puree, wild Broccoli and
Potato-Taleggio Croquette

7;9;13

-46,00€-

“Wiener Schnitzel” from the Saddle of Veal fried in Barrel Butter
with stirred Cranberries,
fried Potatoes or Potato-Salad
and sour cream Cucumbers

1;4;7;10

-34,00€-

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MAIN COURSE

Pike Perch Fillet fried on the skin
with purple Mustard Sauce,
Riesling creamed Cabbage and Potato-Chive Puree

7;9;10;13

-38,00€-

Pink roasted Saddle of Lamb
with baked Bean bundle,
Tomato Jam and Potato Cubes

3;7;13

-44,00€-

Artichoke stuffed with Goat Cream Cheese
on colorful quinoa,
vegetarian Port Wine Jus and Zucchini

7;9;10;12;13

-32,00€-

Truffled Risotto of sweet Chestnut
with Pear and pickled Cranberries

7

-28,00€-

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DESSERT

Selection of homemade Ice Cream and Sorbet*

-3,70€ per scoop-

Plum Bar with Hazelnut,
Kumquat and Yogurt-Cinnamon Ice Cream

1;4;7;13

- 14,00€ -

Caramelized Pumpkin Tartlet
with Nougat and Clementine Sorbet

1;4;7

- 15,00€ -

Chocolate Tart on Raspberry Cream Cheese and
Sorbet of Exotic Fruits

1;4;7

-15,00€-

Selection of cheeses
with Fig Mustard, Fruit Bread, Grapes and homemade Chutney

3 types of cheese -17,00€-

5 types of cheese -25,00€-

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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 “Deutsche See” 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 sulites 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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