

LAUDENSACKS GOURMET- MENU

20.08. – 27.09.2025

Frederik Perle
Küchenchef



MENU

GATEAU OF FOIE GRAS

mirabelle | haselnut | celery

NORWEGIAN LANGOUSTINE

kaffir Lime | zucchini | Bocarte Anchovis

IKEJIME CHAR - DRY AGED-

yuzu beurre blanc | peas | Charentais melon

BRETONIAN POLLOCK

pulpo | bell pepper | beans

WAGYU FLAT IRON STEAK

truffle jus | oxtail | cabbage

ICED BURRATA

cherries | beechnuts | dandelion | dill

FRANCONIAN REINECLAUDE

sunflowerseeds | Ivoira chocolate | Namelaka

4 COURSE MENU

foie gras | pollock | wagyu | reineclaude

125 Euro | wine pairing 45 Euro

5 COURSE MENU

foie gras | char | pollock | wagyu | reneclaude

150 Euro | wine pairing 55 Euro

6 COURSE MENU

foie gras | langoustine | char | pollock | wagyu | reneclaude

165 Euro | wine pairing 65 Euro

MAKE IT 7!

180 Euro | wine pairing 75 Euro

Signature Dessert
saisonal, regional, persönlich

VEGETARISCHES MENÜ

SUMMER ROLL

lettuce | watermelon | sugar snap peas | avocado

CREAMY EGGYOLK

zucchini | San Marzano tomate | kaffir lime

CHANTERELLE-“KNÖPFLE”

truffle jus | Belper Knolle | peas

CASSOULET

beans | bell pepper | shalotts

GRILLED CAULIFLOWER

hummus | tahin creme | pine nuts | dates

ICED BURRATA

cherries | beechnuts | dandelion | dill

MELON

creme fraiche ganache | shiso | filo pastry

4 COURSE MENU

summer roll | cassoulet | cauliflower | melon

115 Euro | wine pairing 45 Euro

5 COUSE MENU

summer roll | chanterelle | cassoulet | cauliflower | melon

125 Euro | wine pairing 55 Euro

6 COUSE MENU

summer roll | eggolk | chanterelle | cassoulet | cauliflower | melon

140 Euro | wine pairing 65 Euro

MAKE IT 7!

165 Euro | wine pairing 75 Euro

GETRÄNKEBEGLEITUNG - ALKOHOLFREI -

EISENKRAUT & QUITTE

von Wiesen, Bensheim

0,1l | 8 Euro

CUVEE NR. 27

-Birne | Gurke | Quitte-

Manufaktur Geiger, Schlat

0,1l | 8 Euro

INSPIRATION 4.1

-Apfel | Vogelmiere | Meersalz-

Manufaktur Geiger, Schlat

0,1l | 8 Euro

BALSAMICO -WEISS-

Weingut Harald Brügel, Greuth, Franken

35 °C GRAD

-Sauvignon Blanc | Mirabelle-

Manufaktur Geiger, Schlat

0,1l | 9 Euro

CUVEE NR. 28

-Apfel | Emmer | Kräuter-

Manufaktur Geiger, Schlat

0,1l | 8 Euro

„SIGGI“ APFELSECCO

Krenzer's in der Rhön, Ehrenfels-Seiferts

6 Euro

BEVERAGE PAIRING MENU

55 Euro

LET TWO WORLDS COLLIDE

SUMMER ROLL

lettuce | watermelon | sugar snap peas | avocado

WAGYU FLAT IRON STEAK

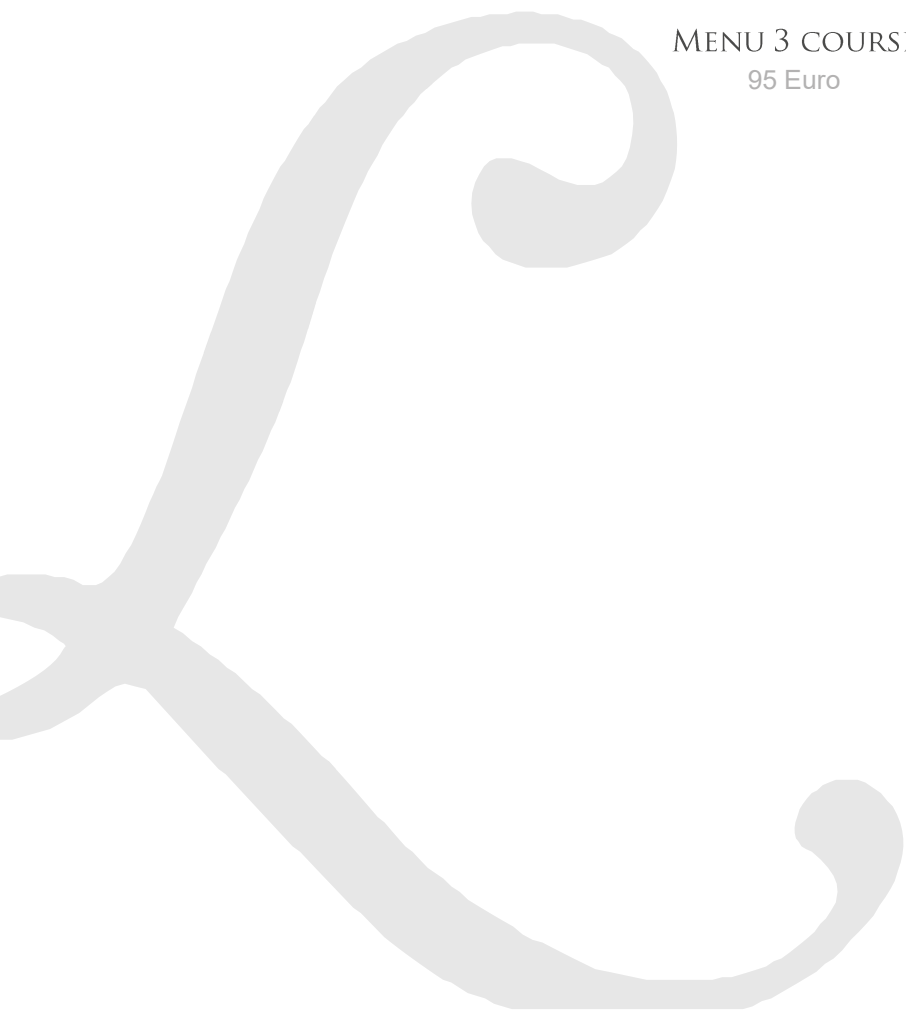
truffle jus | oxtail | cabbage

FRANCONIAN REINECLAUDE

sunflowerseeds | Ivoira chocolate | Namelaka

MENU 3 COURSE

95 Euro





Norwegian Langoustine

Tomato | Kaffir Lime | Zucchini | Don Bocarte Anchovies

Experience our **Signature Dosh**:

The 4/7 langoustine is sustainably caught in the cold, clear waters of Norway. We source it at peak freshness and exceptional quality.

Gently glazed in butter, the Norwegian langoustine forms the heart of this dish – delicate, sweet, and carrying a subtle marine note.

A light bouillon made from San Marzano tomatoes and an aromatic kaffir lime foam adds freshness and a hint of exotic acidity.

Thinly sliced, raw-marinated zucchini lends a crisp texture and vegetal lightness.

Fine fillets of Don Bocarte anchovies provide a salty counterpoint, enriching the flavor profile with deep umami complexity.

A well-balanced interplay of sweetness, acidity, and saline depth – puristically presented, yet layered in taste.

Viel Vergnügen auf Ihrer Genussreise wünscht Ihnen

A handwritten signature in black ink, which appears to read 'Fredrik Persson'.

Küchenchef

TWENTIES MENÜ

JUNGE FEINSCHMECKER AUFGEPASST!

Wir geben einen Einblick in unsere Sterneküche. Beim Twenties Menü genießen Sie ein Sternemenü zum erschwinglichen Preis



JETZT UNSEREM
GOURMET
WHATSAPP
CHANNEL
BEITRETEN!

