

**LAUDENSACKS**  
GOURMET-RESTAURANT

# LAUDENSACKS GOURMET-MENÜ

15.03. - 08.04.2023

*Frederik Pesole*

Küchenchef

[www.laudensacks.de](http://www.laudensacks.de)



## MENU

### FOIE GRAS

haselnut | coffee | dried cherries | brioche

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### CONFIED EGGYOLK

Tramezzini | smoked eel | caviar from Rhön | watercress

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### LOBSTER

tom yum | calamansi | carrots | thai basil

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### BRETON PLAICE

morels | peas | chickweed

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### SADDLE OF LAMB

fermented pepper-jus | aubergine | pearl onion | green asparagus

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### RHUBARB

Cremaux of pandan leaves | ginger ice cream

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### SELECTION OF CHEESES FROM MAITRE AFFINEUR WALTMANN

fig mustard | plum-ginger mustard | grapes | nuts

### MENU COMPLETE

165 Euro | corresponding wine 75 Euro

### 6 COURSE MENU (WITHOUT CHEESE)

150 Euro | corresponding wine 65 Euro

### 5 COURSE MENU (WITHOUT CHEESE & LOBSTER)

135 Euro | corresponding wine 55 Euro

### 4 COURSE MENU (WITHOUT CHEESE, LOBSTER & EGGYOLK)

120 Euro | corresponding wine 45 Euro


## VEGETARIAN MENU

FRANCONIAN CARROT   
goat cream cheese | quail egg

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CONFIED EGGYOLK   
tramezzini | vegetarian caviar | watercress

\*\*\*\*

GREEN ASPARAGUS   
miso caramel | citrus confit | edamame

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BEETROOT   
msuhroom | onion dashi | buckwheat oil

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RICOTTA   
canneloni | morels | peas | chickweed

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RASPBERRY   
dark chocolate | pecan

COMPLETE MENU

125 Euro

5 COURSE MENU (WITHOUT ASPARAGUS)

105 Euro

BEVERAGE PAIRING  
- NON ALCOHOL -

CUVÉE NR.15

cider pear | apple | coffee  
0,1l | 8 Euro

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CUVÉE NR.10

cider pear | wild elderflower  
0,1L | 8 EURO

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CUVÉE NR.7

plum | yellow cider pear | lemon vervain  
0,1l | 8 Euro

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"CUVÉE NR.27"

pear | cucumber | quince  
0,1l | 8 Euro

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„INSPIRATION 4.0“

cherry | paprika | beetroot  
0,1l | 8 Euro

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„CUVÉE NR. 23“

rhubarb | apple | blossoms  
0,1l | 8 Euro

6 COURSE BEVERAGE PAIRING

42 Euro

A LA CARTE

STARTER

FOIE GRAS

haselnut | coffee | dried cherries | brioche

28 Euro

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FRANCONIAN CARROT 

goat cream cheese | quail egg

24 Euro

INTERMEDIATE COURSE

CONFIED EGGYOLK

Tramezzini | smoked eel | caviar from Rhön | watercress

28 Euro

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LOBSTER

tom yum | calamansi | carrots | thai basil

32 Euro

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BRETON PLAICE

morels | peas | chickweed

30 Euro

\*\*\*\*

CONFIED EGGYOLK 

tramezzini | vegetarian caviar | watercress

26 Euro

\*\*\*\*

GREEN ASPARAGUS 

miso caramel | citrus confit | edamame

28 Euro

\*\*\*\*

BEETROOT 

msuhroom | onion dashi | buckwheat oil

26 Euro

A LA CARTE

MAIN COURSE

SADDLE OF LAMB

fermented pepper-jus | aubergine | pearl onion | green asparagus

44 Euro

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SHORT RIB & BEEF LOIN

fermented pepper-jus | aubergine | pearl onion | green asparagus

44 Euro

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RICOTTA 

canneloni | morels | peas | chickweed

36 Euro

DESSERTS

RHUBARB 

cremeaux of pandan leaves | ginger ice cream

19 Euro

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RASPBERRY 

dark chocolate | pecan

19 Euro

KÄSE

SELECTION OF CHEESES FROM MAITRE AFFINEUR WALTMANN

fig mustard | plum-ginger mustard | grapes | nuts

21 Euro

## WINE MENU

2016 „DINARAZADE“

OR

2017 BOUQUETTRAUBE LATE HARVEST

Schloss Sommerhausen | Sommerhausen | Franconia

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2020 WEISSBURGUNDER „MONTONIA“

Winery am Stein | Würzburg | Franconia

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2021 ARNEIS „L´INFINITA“

Selection Klaus Gundel | Piemont | Italy

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2018 CHARDONNAY „SELECT“

Winery Wieninger | Vienna | Austria

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2017 „VI DE VILA“

Cims de Porrera | Priorat | Spain

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2021 „ANCESTRALE FLEUR“ DEMI SEC

Manufacture Raumland | Rheinhessen | Germany

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2000 RIESLING „SOMMERHÄUSER REIFENSTEIN“ LATE HARVEST

Schloss Sommerhausen | Sommerhausen | Franconia

