

LAUDENSACKS
GOURMET-RESTAURANT

LAUDENSACKS GOURMET-MENÜ

15.11. - 13.12.2023

Frederik Pesche
Küchenchef

www.laudensacks.de



MENÜ

BALFEGO TUNA

ponzu | pickled beets | wasabi

RED SHRIMP

yuzu kosho bisque | "Sonnenglanz" apple | ginger pumpkin

STURGEON IKEJIME

dashi pear | brussels sprouts | BBQ unagi

QUAIL CREPINETTE

mountain pepper | shiso red cabbage | roasted potatoes

BEEF FILLET

truffle jus | oxtail | smoked celery | puff pastry

TANGERINES

tonka bean | miso caramel

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 & RED SHRIMP)

135 Euro | corresponding wine 55 Euro

VEGETARIAN MENU

SOUR CREAM MOUSSE 

pickled beets | cassis | truffles | lamb's lettuce

SALSIFY 

with argan oil hollandaise

SMOKED CREAM CHEESE 

brussels sprouts | pears | chestnuts

CELERY 

black nuts | mushroom dashi | chickweed

SPICED BULGUR 

eggplant | dates | yogurt

QUINCES 

curd | hazelnut

COMPLETE MENU

125 Euro

5 COURSE MENU (WITHOUT CREAM CHEESE)

105 Euro

GETRÄNKEBEGLEITUNG
- ALKOHOLFREI -

CUVEE NR. 12

Pinot Meunier | currant branches
0,1l | 8 Euro

“TRAENEN DER KLEOPADRA” VINEGAR

Doktorenhof
2 cl | 5 Euro

CUVEE NR. 25

pear | blackthorn | douglas fir
0,1l | 8 Euro

HYDROLAT

0,1l | 8 Euro

INSPIRATION 4.0

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

QUINCE JUICE

Weingut am Stein
0,1l | 8 Euro

6 COURSE BEVERAGE PAIRING

40 Euro

A LA CARTE

VORSPEISE

BALFEGO TUNA

Ponzu | pickled beets | wasabi

28 Euro

SOUR CREAM MOUSSE 

pickled beets | cassis | truffles | lamb's lettuce

26 Euro

ZWISCHENGÄNGE

RED SHRIMP

Yuzu Kosho Bisque | Sunshine Apple | Ginger Pumpkin

32 Euro

STURGEON IKEJIME

Dashi pear | Brussels sprouts | BBQ unagi

32 Euro

QUAIL CREPINETTE

Mountain pepper | shiso red cabbage | roasted potatoes

32 Euro

SALSIFY 

with argan oil hollandaise

28 Euro

CELERY 

black nuts | mushroom dashi | chickweed

28 Euro

SMOKED CREAM CHEESE 

brussels sprouts | pears | chestnuts

28 Euro

A LA CARTE

HAUPTGÄNGE

BEEF FILLET

truffle jus | Oxtail | smoked celery | puff pastry

46 Euro

SPICED BULGUR 

eggplant | dates | yogurt

42 Euro

DESSERTS

TANGERINES 

tonka beans | miso caramel

20 Euro

QUINCES 

curd | hazelnut

20 Euro

KÄSE

SELECTION OF CHEESES FROM MAITRE AFFINEUR WALTMANN 

fig mustard | plum-ginger mustard | grapes | nuts

22 Euro

*L*AUDENSACKS
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