

LAUDENSACKS
GOURMET-RESTAURANT

LAUDENSACKS GOURMET- MENU

16.10. – 20.11.2024

Frederik Perle
chef de cuisine

www.laudensacks.de



MENÜ

WAGYU BEEF

Unagi eel | beet | black garlic

SCALLOP

miso | sea urchin | smoked eggplant

LABEL ROUGE SALMON

Sake beurre blanc | yuzu | roasted broccoli

RAVIOLI

veal cheek | alba truffle | jerusalem artichoke | nut butter

CHALLANS DUCK BREAST

umeboshi | chicory | parsnip

PUMPKIN SEED PARFAIT

spiced milk | pomelo | lemongrass ice cream

CHEESE SELECTION FROM MAITRE AFFINEUR WALTMANN

fig mustard | plum ginger mustard | apricot chutney | grapes | nut

MENU 4 COURSE

(wagyu beef | label rouge salmon | challans duck breast | pumpkin seed parfait)

125 Euro | wine flight 45 Euro

MENU 5 COURSE

(wagyu beef | scallop | label rouge salmon | challans duck breast | pumpkin seed parfait)

150 Euro | wine flight 55 Euro

MENU 6 COURSE

(wagyu beef | scallop | label rouge salmon | Ravioli | challans duck breast | pumpkin seed parfait)

165 Euro | wine flight 65 Euro

MAKE IT 7!

180 Euro | wine flight 75 Euro

VEGETARIAN MENU

BEET CANNELLONI 
black garlic | umami dashi | herb cream

MISO EGGPLANT 
broccoli | yuzu | hemp seeds

ONION SOUP 
croque fromage | Tête de Moine | onion confit

RAVIOLI 
ricotta | jerusalem artichoke | nut butter

POTATO „WELLINGTON“ 
truffle | leek | vegetable jus

FIG 
goat yoghurt | honeycomb | sangria sauce

CHEESE SELECTION FROM MAITRE AFFINEUR WALTMANN
fig mustard | plum ginger mustard | apricot chutney | grapes | nut

MENU 4 COURSE

(beet cannelloni | onion soup | potato | fig)
115 Euro

MENU 5 COURSE

(beet cannelloni | Aubergine | onion soup | potato | fig)
125 Euro

MENU 6 COURSE

(beet cannelloni | onion soup | ravioli | potato | fig)
140 Euro

MAKE IT 7!

180 Euro

BAVERAGE PAIRING
- NON ALCOHOLIC -

35 GRAD

Sauvignon Blanc | Mirabellen | Blüten

0,1l | 8 Euro

VON WIESEN

Eisenkraut und Quitte

0,1l | 7 Euro

CUVEE NR. 27

Birne | Gurke | Quitte

0,1l | 8 Euro

CUVEE NR. 15

Birne | Apfel | Kaffee

0,1l | 8 Euro

HYDROLAT

0,1l | 9 Euro

TRAENEN DER KLEOPADRA


Doktorenhof

0,1l | 8 Euro

BAVERAGE PAIRING COMPLETE MENU

45 Euro

TWO WORLDS, ONE PLEASURE

BEET CANNELLONI 
black garlic | umami dashi | herb cream

CHALLANS DUCK BREAST
umeboshi | chicory | parsnip

PUMPKIN SEED PARFAIT 
spiced milk | pomelo | lemongrass ice cream

MENU 3 COURSE
95 Euro

Signature Dish

seasonal.regional.personal

LABEL ROUGE SALMON

Sake beurre blanc | yuzu | roasted broccoli

The dish represents the essence of my cuisine –high-quality Ingredients, harmoniously combined. The fine Label Rouge Salmon is served in a creamy sake beurre blanc, whose gentle acidity balances the flavours perfectly.

The fresh, citrusy yuzu note brings lightness into play, while the roasted broccoli with its fine, nutty flavour creates an aromatic contrast. A creation that combines elegance and flavour.

We wish you much pleasure on your pleasure trip

Frederik Pesche

Chef de cuisine



GOURMET EVENTS

FR, 23.11.2024 | WINZERABEND

WINERY RUDOLF MAY FROM RETZSTADT

Including: 5-course menu | sparkling wine accompaniment

FR, 15.11.2024 | LOBSTER MENU

Including: 4-course menu | 3 courses of lobster | dessert

TWENTIES MENU

ATTENTION JOUNG GOURMETS!

We give you an insight into our star cuisine. With the Twenties menu, you can enjoy a star menu at an affordable price.

THE FACTS

Who: all gourmets under 30

When: every Wednesday & Thursday

What: 3-course suprise menu, plus amuse bouche, petite four and table water

Gourmet price: 65 euros

NOTICE

DEAR GUESTS,

many hands, a lot of time and patience. Our menu is a finished work, consisting of carefully selected and processed products.

If you have any questions about allergens and ingredients that may cause intolerance, please contact our service staff. We will be happy to provide you with information.

Please understand that it is not always possible for us to cater for allergies and intolerances that are not stated when you book your table.



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