

LAUDENSACKS
GOURMET-RESTAURANT

LAUDENSACKS GOURMET- MENU

20.11. – 20.12.2024

Frederik Perle
chef de cuisine

www.laudensacks.de



MENU

BALFEGO TUNA

jerusalem artichoke | Ponzu | rhone caviar

NORWEGIAN SCAMPI

miso | pumpkin | satsuma

ATLANTIC TURBOT

curryfoam | granny smith | kaffir lime | seafood

GUINEA FOWL – EN CROUTE -

sauce rouennaise | mushroom | onion | black salsify

RHONE DEER

sauce poivrade | lingonberry | shiso red cabbage | potato

APPLE TARTE

Rhone apple | puff paste | vanilla | caramelized butter

CHEESE SELECTION FROM MAITRE AFFINEUR WALTMANN

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

MENU 4 COURSE

(tuna | turbot | deer | apple)

125 Euro | wine flight 45 Euro

MENU 5 COURSE

(tuna | turbot | guinea fowl | deer | apple)

150 Euro | wine flight 55 Euro

MENU 6 COURSE

(tuna | scampi | turbot | guinea fowl | deer | apple)


165 Euro | wine flight 65 Euro

MAKE IT 7!


180 Euro | wine flight 75 Euro

Signature Dish
saisonal. regional. persönlich


VEGETARIAN MENU


JERUSALEM ARTICHOKE 
ponzu | almondoil

CHICORY 
satsuma | pumpkin | miso mousseline

SMOKED CREAM CHEESE 
brussel sprouts | pear | chestnut

BLACK SALSIFY 
Roasted arganoil - hollandaise

CELERIAC 
truffle – vegetablejus | shiso red cabbage | potato

PEANUT PARFAIT 
Orange | grand cru chocolate

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

MENU 4 COURSE

(jerusalem artichoke | black salsify | celeriac | peanut)
115 Euro

MENU 5 COURSE

(jerusalem artichoke | cream cheese | black salsify | celeriac | peanut)
125 Euro

MENU 6 COURSE

(jerusalem artichoke | chicory | cream cheese | black salsify | celeriac | peanut)
140 Euro

MAKE IT 7!

180 Euro

BAVERAGE PAIRING
- NON ALCOHOLIC -

35 GRAD

sauvignon blanc | mirabelle | blossom

0,1l | 8 Euro

VON WIESEN

vervain and quince

0,1l | 7 Euro

CUVEE NR. 27

pear | cucumber | quince

0,1l | 8 Euro

CUVEE NR. 15

pear | apple | coffee

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

BEETROOT CANNELLONI 
fermented 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 sourness 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 trip

Frederik Pesche
Chef de cuisine



GOURMET EVENTS

FR, 23.11.2024 | WINE & DINE

WINERY RUDOLF MAY FROM RETZSTADT

Including: 5-course menu | wine accompaniment

FR, 15.11.2024 | LOBSTER MENU

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

TWENTIES MENU

ATTENTION YOUNG 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 surprise 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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