

LAUDENSACKS GOURMET- MENU

23.07. – 16.08.2025

Frederik Perle
Head Chef



MENU

HIRAMASI KINGFISH
green olive | yogurt | eggplant

BOUILLABAISSE
red prawn | tomato | fennel | artichoke

BRETON GURNARD
saffron mussel stock | pointed pepper | pearl onion

IBERICO PLUMA
garden beans vinaigrette | sobrasada

RHÖN VENISON
kampot pepper jus | cherry | celeriac | hazelnut

REBLOCHON
apricot | chanterelles | pickled onion | thyme

PEACH
-SPIRIT & CANDIED-
grain | kefir | finger limes

4 COURSE MENU
kingfish | gurnard | venison | peach
125 Euro | wine pairing 45 Euro

5 COURSE MENU
kingfish | gurnard | iberico | venison | peach
150 Euro | wine pairing 55 Euro

6 COURSE MENU
kingfish | bouillabaisse | gurnard | iberico | venison | peach
165 Euro | wine pairing 65 Euro

MAKE IT 7!
180 Euro | wine pairing 75 Euro



VEGETARIAN MENU

LEMON TABOULEH 🌿

summer tomato | green olive | yogurt

PAPPARDELLE 🌿

artichokes | blossoms | amalfi lemon

CREAMY EGG YOLK 🌿

spinach | pointed peppers | pearl onion

CORN 🌿

oyster mushrooms | smoked tofu

CELERIAC 🌿

sauce gribiche | onions | parsley

REBLOCHON 🌿

apricot | chanterelles | pickled onion | thyme

FRANCONIAN CHERRY 🌿

almonds | buttermilk | sancho pepper

4 COURSE MENU

lemon tabouleh | egg yolk | celeriac | cherry

115 Euro | wine pairing 45 Euro

5 COUSE MENU

lemon tabouleh | egg yolk | corn | celeriac | cherry

125 Euro | wine pairing 55 Euro

6 COUSE MENU

lemon tabouleh | pappardelle | egg yolk | corn | celeriac | cherry

140 Euro | wine pairing 65 Euro

MAKE IT 7!

165 Euro | wine pairing 75 Euro

BEVERAGE PAIRING
- NON-ALCOHOLIC -

VERVAIN & QUINCE

von Wiesen, Bensheim

0,1l | 8 Euro

CUVEE NR. 27

-pear | cucumber | quince-

Manufactory Geiger, Schlat

0,1l | 8 Euro

35 °C GRAD

-Sauvignon Blanc | Mirabelle-

Manufactory Geiger, Schlat

0,1l | 8 Euro

KOMBUCHA „PURE PRANA“

ROY Brewery, Berlin

0,1l | 8 Euro

„RED“

Manufactory Geiger, Schlat

0,1l | 9 Euro

CUVEE NR. 28

-apple | emmer | herbs-

Manufactory Geiger, Schlat

0,1l | 8 Euro

„WENN SCHMETTERLINGE LACHEN“

Doktorenhof, Venningen

6 Euro

KOMPLETE MENU BEVERAGE PAIRING

55 Euro

LET TWO WORLDS COLLIDE

LEMON TABOULEH

summer tomato | green olive | yogurt

MIERAL PIGEON

kampot pepper jus | cherry | celeriac | hazelnut

DON`T FEEL LIKE EATING PIGEON?

ALTERNATIVELY, WE SERVE YOU TABLEWISE

LAKE CONSTANCE BEEF FILLET

-21 DAYS DRY AGED-

kampot pepper jus | duck liver | leek | celeriac | hazelnut

PEACH

-SPIRIT & CANDIED-

grain | kefir | finger limes

3 COUSE MENU

95 Euro

Signature Desch

saisonal. regional. persönlich

BRETON GURNARD

saffron mussel stock | pointed pepper | pearl onion

Experience our "Signature Desch," a perfectly skin-fried sea bass fillet, sustainably caught off the Canary Islands. This results in high product quality.

It has a mild, pleasant aroma that subtly evokes the freshness of the sea.

It is accompanied by an aromatic saffron mussel nage, whose delicate sweetness of the pointed peppers and the delicate spiciness of the pearl onions create a harmonious flavor. The addition of Passe Pierre seaweed gives the dish a light, iodine-peppery note.

This dish is a balanced creation with clear lines – an elegant and modern masterpiece that impresses with its unfussy style.

We wish you much enjoyment on your culinary journey.

Frederik Desch
Küchenchef

UPCOMING EVENTS

SO, 29.06.2025 | SCHNITZEL & PEARLS

Glas Champagner | Löffel Kaviar | Tafelwasser | 12:00 Uhr | 59€ p.P.



JETZT UNSEREM
GOURMET
WHATSAPP
CHANNEL
BEITRETEN!



