

LAUDENSACKS GOURMET- MENU

30.01. – 04.03.2026

Frederik Perle
Küchenchef



MENU

IKEJIME LAKE TROUT

„Büsumer“ crab | dill vinaigrette | horseradish | turnip

NORWEGIAN LANGOUSTINE

mussel beurre blanc | tarragon | vadouvan

Signature Desserts
saisonal. regional. persönlich

BRETONIAN RED MULLET

saffron | green olives | artichoke

WAGYU SHORT-RIB -HUNGARIAN STYLE -

paprika | cabbage

PEKING DUCK FROM „ODEFEY & TÖCHTER“

„Kampot“ pepper | chicory | „Boskoop“ apple | polenta

VACHERIN MONT-D'OR

Warm espuma of Vacherin Mont-d'Or | bacon | truffle | shallots

GAND CRU CHOCOLATE 66%

banana | passionfruit

MENU 4 COURSE

lake trout | red mullet | Challans duck | chocolate

125 Euro | wine pairing 45 Euro

MENU 5 COURSE

lake trout | red mullet | short-rib | Challans duck | chocolate

150 Euro | wine pairing 55 Euro

MENU 6 COURSE

lake trout | langoustine | red mullet | short-rib | Challans duck | chocolate

165 Euro | wine pairing 65 Euro

MAKE IT 7 !

180 Euro | wine pairing 75 Euro

VEGETARIAN MENU

TURNIP

dill vinaigrette | horseradish | brown bread

FRANCONIAN CARROT

smoked ricotta | dried apricot | fermented carrot juice

GRILLED ARTICHOKE

green olive | almond | saffron

POINTED CABBAGE

-HUNGARIAN STYLE-

paprika | crème fraîche

CHICORY

root vegetables | pear | chestnut

VACHERIN MONT-D'OR

warm espuma of Vacherin Mont-d'Or | truffle | shallots

OPALYS COUVERTURE

vanilla | tangerine

MENU 4 COURSE

turnip | artichoke | chicory | Opalys couverture

115 Euro

MENU 5 COURSE

turnip | artichoke | cabbage | chicory | Opalys couverture

125 Euro

MENU 6 COURSE

turnip | carrot | artichoke | cabbage | chicory | Opalys couverture

140 Euro

MAKE IT 7 !

165 Euro

GETRÄNKEBEGLEITUNG - ALKOHOLFREI -

CUVEE NR. 28

-Emmer | Apfel | Kräuter-
Manufaktur Geiger, Schlat
8 Euro

FERMENTIERTER KAROTTENSAFT

Laudensacks Parkhotel, Bad Kissingen
8 Euro

QUITTE & KRÄUTER ESSENZ

Rosebottel, Ulm
8 Euro

CUVEE NR. 4.1

-Apfel | Vogelmiere | Meersalz-
Manufaktur Geiger, Schlat
8 Euro

CUVEE NR. 15

-Mostbirne | Apfel | Kaffee-
Manufaktur Geiger, Schlat
8 Euro

EISENKRAUT & QUITTE

VON WIESEN, Bensheim
8 Euro

„DEIN IST MEIN GANZES HERZ...“ TRINKESSIG

Doktorenhof, Venningen
8 Euro

GETRÄNKEBEGLEITUNG MENÜ KOMPLETT

55 Euro

ZWEI WELTEN, EIN GENUSS

TURNIP

dill vinaigrette | horseradish | brown bread

PEKING DUCK FROM „ODEFEY & TÖCHTER“
„Kampot“ pepper | chicory | „Boskoop“ apple | polenta

GAND CRU CHOCOLATE 66%
banana | passionfruit

3 COURSE MENU ONLY AVAILABLE WEDNESDAY AND THURSDAY
MENU 3 COURSE

95 Euro





Erleben Sie unseren „Signature Desch“

Breton Red Mullet Saffron / Green Olive / Poverade

Red mullet from Brittany with a succulent texture and delicate marine aromatics.
Seared crisply on the skin side and gently cooked in lime-infused olive oil.

A sauce made from the roasted carcasses of the mullet, infused with saffron,
enhances the fish's nutty and iodine-rich notes and adds depth to the dish.

Green olive brings savory depth and a subtle bitterness that balances the fish's
natural sweetness.

Gently cooked poverade contributes a fine bitter note and an earthy freshness,
complementing and structuring the maritime flavor spectrum. Subtle hints of a
gremolata made from citrus zest, parsley, and garlic add precise accents of
freshness and round off the dish harmoniously.

A course with character — both in flavor and in ethics. And a thank you to nature
“and our suppliers” for providing such outstanding products that we are fortunate to
work with.

A handwritten signature in black ink, reading "Frederik Desch". The script is fluid and cursive, with a large, stylized 'F' and 'D'.