LAUDENSACKS
GOURMET-RESTAURANT

LAUDENSACKS GOURMET-MENÜ

04.03. – 11.04.2026



Frederik Roscle
Küchenchef

www.laudensacks.de

Menu

spessart Char
mirin nage I fingerlimes I chives I zucchini

****

european lobster
lemongras I ginger I Granny Smith apple I celeriac I grilled lime

****

Signature Dish
saisonal. regional. persönlich

bretonean brill
sorrel I miso beurre blanc I cauliflower

****

imperial quail
morrels I Madeira I green asparagus I salad tips

****

Saddle of salt marsh lamb
ratatouille vegetable jus I artichoke I „Anna“ potato

-You dont like lamb? Option of Wagyu Roastbeef for the whole table only

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Fourme d´Ambert
walnut liqueur I apricot I melange blanc

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coconut ganache
rhubarb I pandan

Menu 4 course
char I brill I lamb I coconut ganache
125 Euro | wineflight 45 Euro

Menu 5 course
char I brill I quail I lamb I coconut ganache
150 Euro | wineflight 55 Euro

Menu 6 course
char I lobster I brill I quail I lamb I coconut ganache
165 Euro | wineflight 65 Euro

Make it 7!
180 Euro | wineflight 75 Euro

Vegetarian Menu

Franconian vegetables
Cerignola Olives I kumquats I herb pesto

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Marinated Avocado
Lemongrass I ginger I Granny Smith apple I celeriac I grilled lime

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Miso-Cauliflower
fermented garlic I sorrel I Beurre Blanc

****

Creamy eggyolk 64°C
morrels I Madeira I green asparagus I salat tips

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stuffed pointed cabbage
ratatouilly vegetables jus I artichoke

****

Fourme d´Ambert
walnut liqueur I apricots I Melange Blanc

****

Grand Cru chocolate 66%
banana I passionsfruit

Menu 4 course
franconian vegetables I miso-cauliflower I pointed cabbage I Grand Cru chocolate
115 Euro

Menu 5 course
franconian vegetables I miso-cauilflower I eggyolk I pointed cabbage I Grand Cru chocolate
125 Euro

Menu 6 course
franconian vegetables I avocado I miso-caulflower I eggyolk I pointed cabbage I Grand Cru chocolate
140 Euro

Make it 7!
165 Euro

Getränkebegleitung
- Alkoholfrei –

Cuvee Nr. 28
-Emmer | Apfel | Kräuter-
Manufaktur Geiger, Schlat
8 Euro

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Zitronen Essenz
Rosebottel, Ulm
8 Euro

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Cuvee Nr. 15
-Mostbirne | Apfel | Kaffee-
Manufaktur Geiger, Schlat
8 Euro

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Eisenkraut & Quitte
Von Wiesen, Bensheim
8 Euro

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Cuvee Nr. 4.1
- Apfel | Meersalz-
Manufaktur Geiger, Schlat
8 Euro

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Balsamico Bianco
Weingut Harald Brügel, Greuth
8 Euro

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Fermentierter Rhabarbersaft mit Scoby
Laudensacks Parkhotel, Bad Kissingen
8 Euro

Getränkebegleitung Menü Komplett
55 Euro

Zwei Welten, ein Genuss

FRANCONIAN VEGETABLES
Cerignola olives I kumquats I herb pesto

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Saddle of salt marsh lamb
ratatouilly vegetables jus I artichoke I „Anna“ potato

****

Coconut ganache
rhubarb I pandan

„Welten Menü“ only available Wednesday or thursday

Menu 3 course

95 Euro

LAUDENSACKS
GOURMET-RESTAURANT

Signature Desch
saisonal. regional. persönlich

Erleben Sie unseren „Signature Desch“

Breton Brill
Sorrel | Miso Beurre Blanc | Cauliflower

Bretonian brill, caught by small coastal boats – *petits bateaux* –
represents artisanal fishing and uncompromising quality.
Its flesh is defined by a fine, almost silky texture and a clear, elegant expression of the sea. Gently cooked to preserve its succulence, the fish reveals its natural sweetness with subtle precision.

The tranche is wrapped in sorrel and delicate baby leaves. Their vibrant, citrusy freshness introduces brightness and lift, creating tension and lightness without overshadowing the refinement of the fish.

A miso beurre blanc unites classical French technique with subtle umami depth. The fine salinity and gentle savoriness of the miso accentuate the iodized nuances of the brill, extending the finish and lending balance and aromatic complexity.

Cauliflower, interpreted in varying textures—silky purée, roasted florets, or a delicate crumble—contributes mild nuttiness and creamy earthiness.
It structures the plate, provides composure, and forms a harmonious counterpoint to the lively acidity of the sorrel.

A precisely composed course that places product and craftsmanship at its core—guided by respect for nature and gratitude toward the suppliers who entrust us with such exceptional quality.

Frederik Desch