

LAUDENSACKS
GOURMET-RESTAURANT

LAUDENSACKS GOURMET- MENÜ

15.04. – 23.05.2026

Frederik Pasche
Küchenchef

www.laudensacks.de



MENU

BALFEGO TUNA

oysterleaf emulsion | green asparagus

NORWEGEAN LANGOUSTINE

cassoulet | yellow beetroot | apricot | kurkuma

NORDSEA TURBOT

Amalfi lemonoil | franconian asparagus | lettuce

Signature Dish
saisonal. regional. persönlich

EIFELER RABBIT

Guanciale | parmesan | wild garlic | Fregola Sarda

RHÖN VENISON

cardamom-pepperjus | peas | pistachio | roasted carrot

FROMAGE BLANC

lemon | Shio Koji | Piedmont hazelnut

STRAWBERRY

ganache | miso | macadamia

4 COURSE MENU

tuna | turbot | Venison | strawberry
125 Euro | wine flight 45 Euro

5 COURSE MENU

tuna | turbot | rabbit | venison | strawberry
150 Euro | wine flight 55 Euro


6 COURSE MENU

tuna | langoustine | turbot | rabbit | venison | strawberry
165 Euro | wine flight 65 Euro

MAKE IT 7 !

180 Euro | wine flight 75 Euro


VEGETARIAN MENU

GREEN ASPARAGUS 
oysterleaf emulsion | wasabi

YELLOW BEETROOT 
ravioli | ricotta | apricot | kurkuma

FRANCONIAN ASPARAGUS 
Amalfi lemon oil | lettuce | watercress

FREGOLA SARDA 
wild garlic | parmesan | roots

ROASTED CARROT 
morrels | peas | sorrel

FROMAGE BLANC 
lemon | Shio Koji | Piedmont hazelnut

RHUBARB 
coconut ganache | pandan

4 COURSE MENU

green asparagus | franconian asparagus | roasted carrot | rhubarb

140 Euro

115 Euro

5 COURSE MENU

green asparagus | franconian asparagus | Fregola Sarda | roasted carrot | rhubarb

140 Euro

125 Euro

6 COURSE MENU

green asparagus | yellow beetroot | franconian asparagus | Fregola Sarda | roasted carrot | rhubarb

140 Euro

MAKE IT 7 !

165 Euro

GETRÄNKEBEGLEITUNG
- ALKOHOLFREI -

ZERO -WEISS-
Weingut Bürgerspital, Würzburg
8 Euro

ZITRONEN ESSENZ
Rosebottel, Ulm
8 Euro

CUVEE NR. 28
-Birne | Apfel | Emmer-
Manufaktur Geiger, Schlat
8 Euro

EISENKRAUT & QUITTE
VON WIESEN, Bensheim
8 Euro


CUVEE NR. 4.1
- Apfel | Meersalz-
Manufaktur Geiger, Schlat
8 Euro

ZITRONEN ESSENZ
Rosebottel, Ulm
8 Euro

FERMENTIERTER ERDBEERSAFT MIT SCOPY
Laudensacks Parkhotel, Bad Kissingen
8 Euro

GETRÄNKEBEGLEITUNG MENÜ KOMPLETT
55 Euro

ZWEI WELTEN, EIN GENUSS

GREEN ASPARAGUS 
oysterleaf emulsion | wasabi

RHÖN VENISON
cardamom-pepperjus | peas | pistachio | roasted carrot

STRAWBERRY
ganache | miso | macadamia

WELTEN MENÜ ONLY WEDNESDAY & THURSDAY

3 COURSE MENU

95 Euro



Signature Desch
saisonal. regional. persönlich

Eifel Rabbit

Guanciale | Parmesan | Wild Garlic | Fregola Sarda

A signature dish showcasing the full depth and elegance of rabbit from the Eifel region.

The saddle, gently cured and pan-seared in nut butter, is tender and succulent, accompanied by aromatically braised leg and rosé-roasted offal, which lend character and intensity to the dish.

A velouté refined with Parmesan provides a clear, deep umami structure, uniting the elements in silky balance.

Fregola Sarda, prepared risotto-style with saffron, fennel, and sun-dried tomatoes, offers a warm, savory foundation with subtle Mediterranean aromas.

Wild garlic in various textures, along with young broad beans and carrots, brings a precise green freshness and highlights the dish's springtime lightness.

Guanciale and mushrooms add a gentle spice and aromatic depth.

Product. Craft. Provenance. A course defined by respect for nature and trust in our producers.

Erleben Sie unseren „Signature Desch“

Frederik Pesche