

LAUDENSACKS
GOURMET-RESTAURANT

LAUDENSACKS GOURMET-MENÜ

Frederik Pasche
Küchenchef

www.laudensacks.de



Menu

Wagyu beef -crudo-
caviar | chanterelles | artichoke | shoyu

Carabinero
Tomato vinaigrette | tomato -indigo blue- | grilled melon

Sigmondur Dese
saisonal, regional, persönlich

Ikejmi sturgeon
dashi beurre blanc | „grüne Sauce“ | cucumber

Bretonian sole
paprika | fermented garlic | fennel

Imperial Pigeon
apricot | almond | cardamom

Franconian cherry
Auslese-Vinaigrette | Amalfi lemon | summer-herbs-sorbet

4 Course Menu

Wagyu beef | sturgeon | pigeon | cherry
125 Euro | wine flight 45 Euro

5 course Menu

Wagyu beef | sturgeon | sole | pigeon | cherry
150 Euro | wine flight 55 Euro

6 course Menu

Wagyu beef | carabinero | sturgeon | sole | pigeon | cherry
165 Euro | wine flight 65 Euro

Make it 7 !

180 Euro | wine flight 75 Euro

Vegetarian Menu

Provence -Artichoke-
chanterelles | shoyu

tomato -indigo blue-
tomato vinaigrette | grilled melon | salt-lemon-creme

creamy egg yolk
dashi beurre blanc | „Grüne Sauce“ | cucumber

polenta
paprika | fermented garlic | fennel

pointed cabbage
verjus | chanterelles | apricot | almond

Roquefort-creme
celeriac | pear | walnut

strawberry
cheese cake mouse | strawberry macadamia nut

4 Course Menu

artichoke | creamy egg yolk | franconian asparagus | raspberry
115 Euro

5 Course Menu

artichoke | zomato igno böur | aubergine | franconian asparagus | raspberry
125 Euro

6 Course Menu

artichoke | tomato | creamy egg yolk | Polenta | Roquefort | Strawberry
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 Scoby
Laudensacks Parkhotel, Bad Kissingen
8 Euro

Getränkebegleitung Menü Komplett
55 Euro



Ikejimi Sturgeon

Dashi Beurre Blanc | Green Sauce | Cucumber

This dish epitomizes our cuisine: the concept stems from memories of two German classics-braised cucumber and Frankfurt Green Sauce.

Familiar flavors are reimagined. It represents a meeting of Japanese precision and French finesse, grounded in regional seasonality.

Sturgeon, refined using the traditional Ikejimi method, forms the heart of the composition. Its exceptional texture pairs with a velvety dashi beurre blanc offering subtle umami depth, a vibrant green herb emulsion, and tenderly braised cucumber featuring the freshness of dill and a delicate note of mustard.

A dish that unites serenity, clarity, and artisanal precision-expressing our culinary signature in its purest form.

Bold in flavor, yet surprisingly light.

Product. Craftsmanship. Provenance.

A course defined by respect for nature and the trust of our producers.

Experience our "Signature Desch."