LAUDENSACKS
GOURMET-RESTAURANT

LAUDENSACKS GOURMET-MENU



Frederik Roscle

Küchenchef

www.laudensacks.de

Menu

BALFEGO BLUEFIN TUNA -TORO-
royal caviar I turnip I sonnenglanz apple I red onions

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NORWEGIAN SCALLOP
fennel verbena infusion I mandarin oil

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ZANDER
chestnut I silvaner grapes

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VEAL SWEETBREAD
perigord truffle I parmesan nage I black pepper

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PEKING DUCK -ODEFEY & TÖCHTER-
Ume plum I bitter lettuce

YOU DON´T LIKE DUCK?
OPTION BY THE WHOLE TABLE:

SALT MEADOW LAMB

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VAHERIN MONT D´OR
potato I cornichons I bacon

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ORIGIN COUVERTURE -MOROGORO 68%-
pear I hazelnut

MENU 5 COURSE
tuna I zander I sweetbread I duck I couverture
155 Euro | wine flight 55 Euro

MENU 6 COURSE
tuna I scallop I zander I sweetbread I duck I couverture
170 Euro | wine flight 65 Euro

MAKE IT 7!
185 Euro | wine flight 75 Euro

Vegetarian Menu

silken tofu
tonburi I turnip I apple I red onions

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fennel
verbena infusion I mandarin oil

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pointed cabbage
silvaner grapes I chestnut

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fregola sarda
perigord truffle I parmesan I creamy egg yolk

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Butternut Pumpkin
umami bouillon I ume plum I bitter salads

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Rhön Apple cream sorbet
cider I pumpkin seed oil

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blackberry
grand cru couverture I shiso

Menu 5 course
silken tofu I cabbage I fregola sarda I chicory I blackberry
135 Euro

Menu 6 course
silken tofu I fennel I cabbage I fregola sarda I chicory I blackberry
145 Euro

Make it 7!
165 Euro

Getränkebegleitung
- Alkoholfrei –

MTH Zero
Bürgerspital, Würzburg
8 Euro

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Zitronen Essenz
Rosebottel, Ulm
8 Euro

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Säkt
Naturgetränke GmbH & Co
9 Euro

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Rosemary
Weingut am Stein, Würzburg
9 Euro

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Pflaumen Kombucha
Laudensacks Parkhotel, Bad Kissingen
8 Euro

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Apfelsecco
Krenzers Parkhotel, Ehrenberg-Seiferts
8 Euro

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Brombeere Kombucha
Laudensacks Parkhotel, Bad Kissingen

Getränkebegleitung Menü Komplett
55 Euro