

LAUDENSACKS
GOURMET-RESTAURANT

LAUDENSACKS GOURMET-MENU

24.04. – 25.05.2024

Frederik Pesole

Küchenchef

www.laudensacks.de



MENU

MULLET

„escabeche“ | cockle | bottarga | turnip

CARABINERO

crustacean hollandaise | lemongras | myoga

LABEL ROUGE SALMON

tramezzini | apple | cidre | cabbage

RICOTTA GNOCCHI

black-feathered chicken | egg yolk | asparagus | pea

VENISON

purple curry | medlar | turnip

GARIGUETTTE STRAWBERRY

malt crumble | hay ice cream

SELECTION OF CHEESE FROM MAITRE AFFINEUR WALTMANN

fig mustard | ginger-plum mustard | apricot chutney | grapes | nuts

COMPLETE MENU

185 Euro | wine flight 75 Euro

6 COURSE MENU (WITHOUT CHEESE)

165 Euro | wine flight 65 Euro

5 COURSE MENU (WITHOUT CHEESE & CARABINERO)


150 Euro | wine flight 55 Euro


VEGETARIAN MENU


FRANCONIAN CHEESE „WEINBAUERKÄSE“ 
red onion vinaigrette | radish | pimperl

AUBERGINE 
capers-lemon jus | paprika relish

ZUCCHINI FLOWER 
yellow thai curry | ricotta

ASPARAGUS 
hollandaise | sugar snap | sorrel

TURNIP-PASTRAMI 
pea | carrot

BURRATA 
apricot | elderflower

COMPLETE MENU

140 Euro

5 COURSE MENU (WITHOUT AUBERGINE)

125 Euro

BEVERAGE PAIRING
- NON ALCOHOL -

CUVEE NR. 28

Apfel | Emmer | Kräuter
0,1l | 8 Euro

ROSEBOTTEL

Zitronenessenz | Tonic
0,1l | 7 Euro

TRÄNE DER KLEOPATRA

Doktorenhof
0,1l | 8 Euro

CUVEE NR. 2

Apfel | Birne | Heublume
0,1l | 8 Euro

HYDROLAT

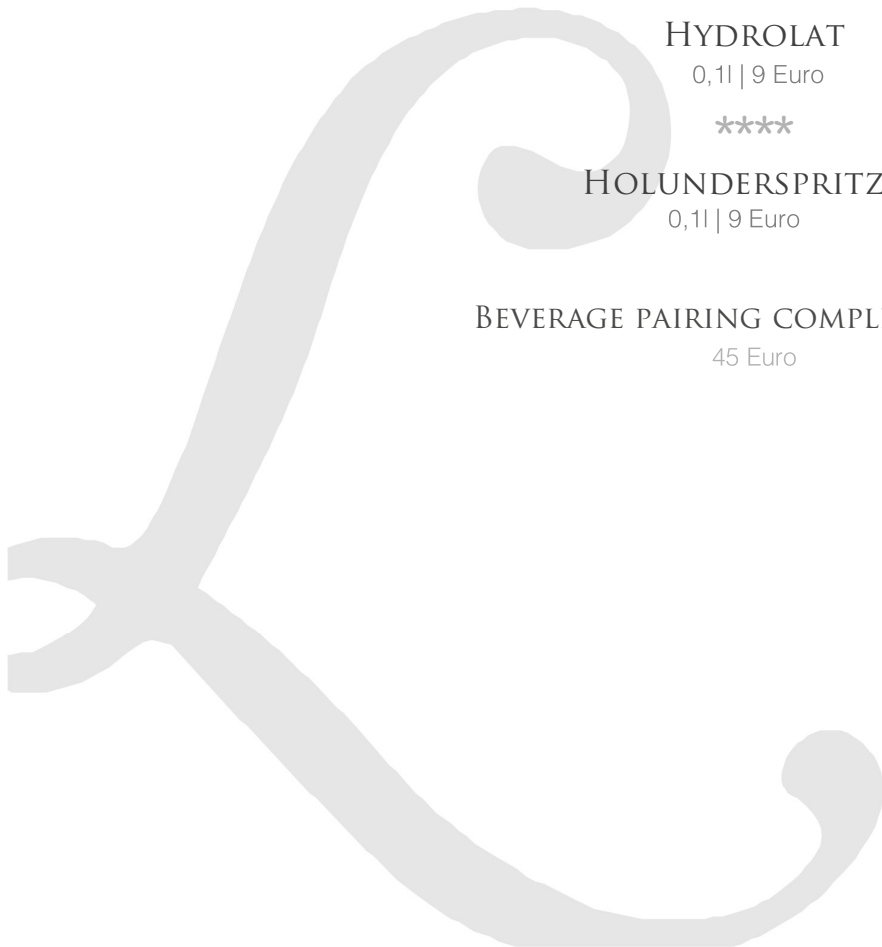
0,1l | 9 Euro

HOLUNDERSPRITZ

0,1l | 9 Euro

BEVERAGE PAIRING COMPLETE MENU

45 Euro



A LA CARTE

STARTER

MULLET

„escabeche“ | cockle | bottarga | turnip

28 Euro

FRANCONIAN CHEESE „WEINBAUERKÄSE“ 

red onion vinaigrette | radish | pimperl

26 Euro

MIDDLE COURSE

CARABINERO

crustacean hollandaise | lemongras | myoga

35 Euro

LABEL ROUGE SALMON

tramezzini | apple | cidre | cabbage

35 Euro

RICOTTA GNOCCHI

black-feathered chicken | egg yolk | asparagus | pea

32 Euro

AUBERGINE 

capers-lemon jus | paprika relish

32 Euro

ZUCCHINI FLOWER 

yellow thai curry | ricotta

30 Euro

ASPARAGUS 

hollandaise | sugar snap | sorrel

32 Euro

A LA CARTE

MAIN COURSE

VENISON

purple curry | medlar | turnip

48 Euro

TURNIP-PASTRAMI 

pea | carrot

44 Euro

DESSERTS

GARIGUETTTE STRAWBERRY 

malt crumble | hay ice cream

22 Euro

BURRATA 

apricot | elderflower

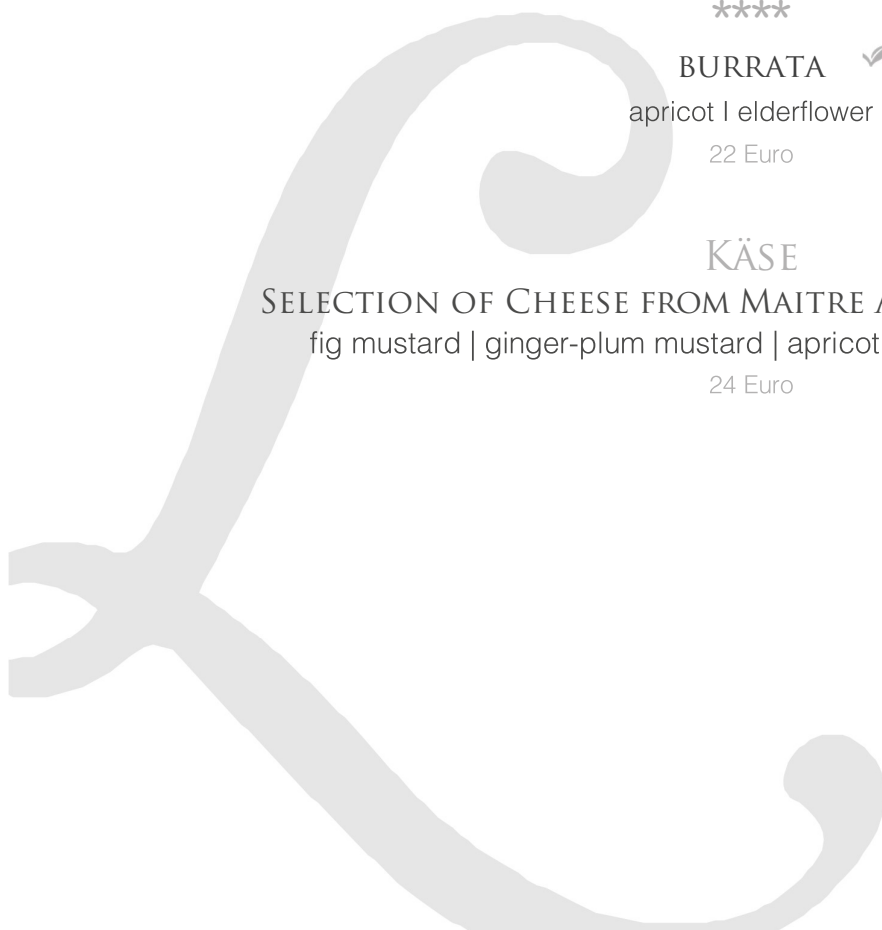
22 Euro

KÄSE

SELECTION OF CHEESE FROM MAITRE AFFINEUR WALTMANN

fig mustard | ginger-plum mustard | apricot chutney | grapes | nuts

24 Euro





LASSEN SIE SICH BEGEISTERN!

Gerne können Sie Ihre Reservierung
telefonisch unter der Rufnummer
0971 7224-0 durchgeben.

Reservierungsanfragen
können Sie jederzeit per E-Mail
an info@laudensacks.de
schicken.

ÖFFNUNGSZEITEN

Mittwoch bis Samstag

ab 18.00 Uhr



*L*AUDENSACKS
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