

LAUDENSACKS
GOURMET-RESTAURANT

LAUDENSACKS GOURMET-MENU

26.06. – 24.07.2024

Frederik Pesche
Küchenchef

www.laudensacks.de



MENU

LABEL ROUGE SALMON

sorrel whey | elderflower | turnip

LANGOUSTINE

thai curry | coconut | lotus root

PIKE PERCH

cauliflower | north-sea crabs | dill

POULET DE RACAN

australien winter truffle | peas

US FLAT IRON STEAK

oxtail jus | smoked peppers | cabbage

FRANCONIAN CHERRY

chocolate ganache | masacarpone | burrata

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 & LANGOUSTINE)

150 Euro | wine flight 55 Euro

VEGETARIAN MENU


SUMMER TOMATO 
mango | cardamom | anise

TEMPEH 
thai curry | coconut | lotus root

„LA RATTE POTATO“ 
belper cheese | creamy egg yolk | green sauce

BARLEY RISOTTO 
beetroot | champagne foam | vein cress

FRANCONIAN CARROT 
peas | mushrooms | cauliflower

RED PEACH 
summer herb ice cream | komucha | yuzu

COMPLETE MENU

140 Euro

5 COURSE MENU (WITHOUT TEMPEH)

125 Euro

BEVERAGE PAIRING
- NON ALCOHOL -

35 GRAD

Sauvignon Blanc | Mirabellen | Blüten

0,1l | 8 Euro

ROSEBOTTEL

Zitronenessence | Tonic

0,1l | 7 Euro

CUVEE NR. 27

Birne | Gurke | Quitte

0,1l | 8 Euro

VON WIESEN

Eisenkraut | Quitte

0,1l | 8 Euro

HYDROLAT

0,1l | 9 Euro

KOMBUCHA LEMON

0,1l | 8 Euro

BEVERAGE PAIRING COMPLETE MENU

45 Euro

A LA CARTE

STARTER

LABEL ROUGE SALMON

sorrel whey | elderflower | turnip

28 Euro

SUMMER TOMATO 

mango | cardamom | ansie

26 Euro

MIDDLE COURSE

LANGOUSTINE

thai curry | coconut | lotus root

35 Euro

PIKE PERCH

cauliflower | north-sea crabs | dill

35 Euro

POULET DE RACAN

australien winter truffle | peas

32 Euro

TEMPEH

thai curry | coconut | lotus root

30 Euro

„LA RATTE POTATO“ 

belper cheese | creamy egg yolk | green sauce

32 Euro

BARLEY RISOTTO 

beetroot | champagne foam | vein cress

32 Euro

A LA CARTE

MAIN COURSE

US FLAT IRON STEAK

oxtail jus | smoked peppers | cabbage

48 Euro

FRANCONIAN CARROT ✓

peas | mushrooms | cauliflower

44 Euro

DESSERTS

FRANCONIAN CHERRY ✓

chocolate ganache | mascarpone | burrata

22 Euro

RED PEACH ✓

summer herbs ice cream | yuzu | kombucha

22 Euro

KÄSE

SELECTION OF CHEESE FROM MAITRE AFFINEUR WALTMANN

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

24 Euro



LAUDENSACKS
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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