



LANDHAUS FECKL

Franz Feckl's classics

Salad variation with fried mushrooms	18 €
Lobster salad à la chef	34 €
Our festival day soup	16 €
Lobster soup with tarragon	17 €
Medley of fine fish in lobster sauce with asparagus ragout and mixed rice	39 €
Fried fillet of shadefish in an artichoke stock with braised mini peppers, spinach leaves and baked couscous strudel	44 €
Onion roast from the Angus beef with „Maultaschen“, fried potatoes and salad „Marie“	39 €
Oxtail ragout with bean vegetables and hand scraped swabian noodles	39 €
Viennese veal cutlet „Wiener Schnitzel“ with cranberries, cucumber salad and parsley potatoes	39 €

Prices will be adjusted for special orders.

Already knew?

Every Saturday there are cooking packages for you at home!

Talk to us about it



Our Dessert classics

Cold berry bowl with gin and woodruff sorbet	19 €
Mousse of three kinds of chocolates	19 €
Dessert Potpourri	21 €

Menü

-on request also carbohydrate-reduced-

Wild salmon and blue deep-sea shrimp carpaccio with white tomato mousse
32 €

Fried fillet of shadefish in an artichoke stock
28 €

Pigeon breast baked in a baguette and quail breasts in port wine sauce with wild broccoli and truffle croquettes
46 €

Raw milk cheese with grapes, fig mustard, black nuts and homemade chutney
or
Dessert of choice

Menu **106 €**

Starter / main course / dessert (3 courses) **88 €**

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Our wine recommendation for the menu for 3 course **25 €** and for 4 course **30 €** per person

Vegetarian menu

Goat cheese, green apple and coriander
22 €

Potato and truffle cannelloni with chanterelles
24 €

Mediterranean green corn risotto with seasoned tomato and saffron rice cream
26 €

Raw milk cheese with grapes, fig mustard, black nuts and homemade chutney

or
Dessert of choice

Menu **74 €**

Our cheese plate

Raw milk cheese with grapes, fig mustard, black nuts and homemade chutney **20 €**