



LANDHAUS FECKL

Franz Feckl's classics

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| Mixed salad with roasted mushrooms | 18 € |
| Lobster salad à la Chef | 34 € |
| Our festival day soup | 16 € |
| Lobster soup with tarragon | 17 € |
| Medley of fine fish in a lobster sauce with romanesco and mixed rice | 39 € |
| Onion prime rip from the angus fillet with "Maultaschen", fried potatoes & Ehninger field salad | 39 € |
| Variation of oxtail with bean vegetables and homemade swabian noodles | 39 € |
| Viennese veal cutlet „Wiener Schnitzel“ with cranberries, cucumber salad and parsley potatoes | 39 € |

Prices will be adjusted for special orders.

"Innovative" Menu carbohydrates reduced

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| Carpaccio from the blue shrimp with avocado and melon | 28,00 € |
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| Sole fillet with Perigord truffle, Jerusalem artichoke and spinach leaves | 32,00 € |
| | *** |
| Fine lamb in rosemary jus with bean vegetables and eggplant compote | 42,00 € |
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| Dessert of choice | |
| whole menu 94 € | |

Our dessert classics

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| Mousse of three kinds of chocolate | 18 € |
| Our dessert potpourri | 19 € |

Menu

Veal tartare „Carne Cruda“
and fried sweetbreads with fine pea

28,00 €

Scraper fillet with raspberry, Beetroot and sour cream

22.00 €

Monkfish medallion and pulpo
in bouillabaisse with tomato chutney and artichoke

26.00 €

Baked pigeon breast in a baguette jacket
in port wine sauce, salsify and truffle croquettes

38,00 €

Dessert to your choice

whole menu 108 €

without anglerfish **90 €**

Starter/main course/dessert (3 menu course) **69 €**

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

Vegetarian menu

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| Delicacies of carrot and ginger with saffron orange sorbet | 22.00 € |
| | *** |
| Jerusalem artichoke soup with spinach dumplings | 16.00 € |
| | *** |
| „French toast“ from Taleggio with port wine and chilli fig | 20.00 € |
| | *** |
| Potato, leek and egg yolk | 28,00 € |
| | *** |
| Dessert of choice | |
| whole menu 78 € / without „french toast“ 60 € | |

Our desserts

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| Blood orange sangria with buttermilk & vanilla | 18 € |
| Raw milk cheese with grapes, fig mustard, black nuts and homemade chutney | 18 € |