



LANDHAUS FECKL

Franz Feckl's classics

Mixed salad with roasted mushrooms	17 €
Lobster salad à la Chef	30 €
Our festival day soup	15 €
Cream soup of lobster with tarragon	16 €
Medley of fine fish in a lobster sauce with cauliflower and wild rice	38 €
Filet of Iceland redfish in Paella fond with grilled vegetables and rice rounds	38 €
Onion prime rip from the angus fillet with "Maultaschen", fried potatoes and small salad	38 €
Variation of oxtail with beans and homemade swabian noodles	38 €
Roasted calf's liver in raspberry-vinegar-sauce with chanterelles and hash browned potatoes	38 €

"Innovative" Menu carbohydrates reduced

Carpaccio of wild salmon with sour cream and herb salad	***
Scallop with grilled watermelon and papaya-relish	***
Duet of lamb in herb sauce with olives and vegetables noodles	***
Gin-blueberry-mint	
whole menu	88 €

Our dessert classics

Mousse of three kinds of chocolate	18 €
Our dessert potpourri	19 €
Mixed sorbets	17 €

Menu

Breast and haunch of poussin with gazpacho variation and parma ham

Red mullet fillet in basil-yuzu-fond

Halibut fillet in peach-beans-stock

Cordon bleu of veal tenderloin with summer truffle, celery and leek

Selection of cheese

or

Dessert to your choice

whole menu 98 €

without halibut fillet 82 €

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

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

Vegetarian menu

Variations of chanterelles with broccoli

Gazpacho „Andaluz“

Baked avocado with mango chutney and sweet/spicy vegetables

Filled mini pepper with mediterranean bread salad

Three kinds of crème brûlée (vanilla, chocolate and raspberry) with sorbet and ice cream

whole menu 72 € / without gazpacho 60 €

Our desserts

Gin-blueberry-mint	18 €
Three kinds of crème brûlée (vanilla, chocolate and raspberry) with sorbet and ice cream	18 €