


STARTERS

Goat cheese "au gratin" 
on romana salad with raspberry vinaigrette
and croutons

14,00

Roasted prawns
in spicy tomato sugo
served with baguette

16,00

Beef carpaccio
with wakame, lime, roasted cashews
and chilli-mayonnaise

17,00

SOUPS

Cream soup of Hokkaido pumpkin
with seeds and styrian pumpkin seed oil

11,00

Lobster bisque

14,00

VEGETARIAN

Vegetable - Curry 
with coconut milk, seasonal vegetables
and jasmin rice

19,00

Shiitake-Risotto 
with peas, dried tomatoes, pine nuts
and rucola

24,00

Allergenic list can be shown by our service team at request.

FISH

Plaice "Finkenwerder Art" (with diced bacon)

with parsley potatoes & cucumber salad

29,00

Crispy halibut fillet crusted with panko

on thai vegetable curry with coconut milk
and jasmin rice

28,00

Cod fillet

on potato-sauerkraut purée, seasonal vegetables
and Pommery-mustard sauce

30,00

Salmon fillet

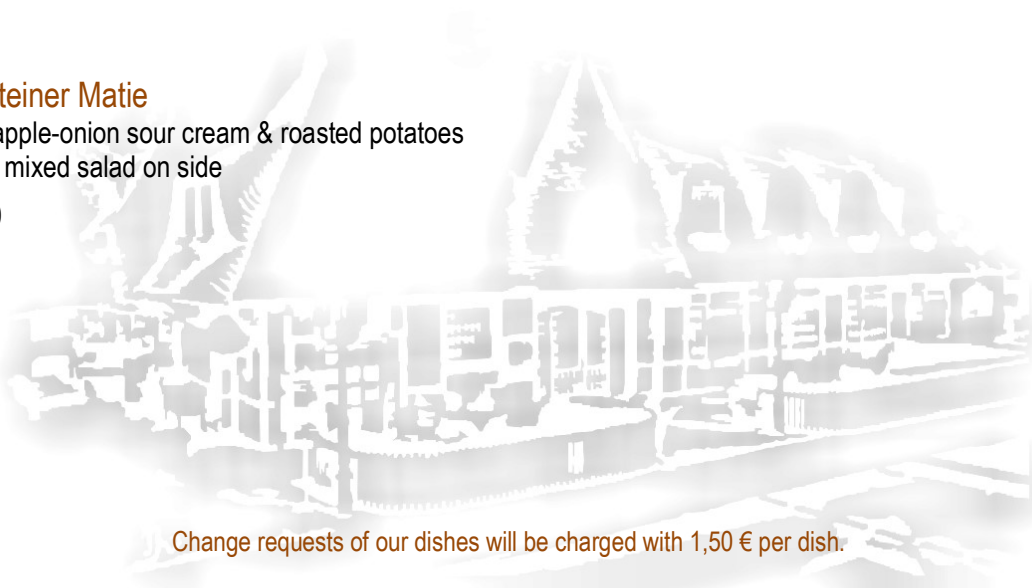
on shiitake-risotto with peas
and dried tomatoes

30,00

Holsteiner Matie

with apple-onion sour cream & roasted potatoes
small mixed salad on side

22,00



Change requests of our dishes will be charged with 1,50 € per dish.

HOTEL · RESTAURANT
LANDHAUS CARSTENS

MEAT

Rumpsteak

with baked potato, sour cream and homemade gravy
served with a small mixed salad on side

35,00

Wiener Schnitzel

with roasted potatoes, cranberries & cucumber salad

31,00

Thin stripes of beef fillet

in a creamy mushroom- sherry sauce
served with a crispy potato hash brown

34,00

Roasted Barbarie Duck Breast

on Hokkaido pumpkin cream with apricot
and Macaire-potatoes

28,00

Roast beef

-coldly sliced-

with homemade remoulade & roasted potatoes
small mixed salad on side

23,00

“Chateaubriand for two” carved at the table (order at least 24 hours in advance)

our chateaubriand will be served with seasonal vegetables, potato gratin,
and homemade sauce béarnaise & gravy

55,00 per person



DESSERT

Crème Brûlée from the vanilla bean

with one scoop of sorbet

10,00

Crispy praline mousse

on cherry served two ways

15,00

Creamy vanilla ice cream

on peach ragout and raspberry

11,00

One Scoop of homemade Sorbet 5,00

with Ohlig Chardonnay sparkling wine infused 7,50

with Absolut vodka infused 9,00

Cheese selection from the Backensholzer Hof

with Tessiner fig mustard, grapes and fruit bread

17,00

Enjoy a glass of sweet wine with your dessert

2021er Gewürztraminer Spätlese

Freinsheimer Oschelkopf | vineyard Kirchner | Pfalz

7,00 / 5cl

