

## STARTERS

**Roasted Black Tiger prawns** (spicy)  
with garlic, spring onions, cherry tomatoes & chilli  
served with baguette  
18,00

**Goat cheese “au gratin”**  
on wild herbs salad  
with fruity apple chutney & roasted walnuts  
15,00



**<< Vitello Tonato >>**  
warm tranche of roasted veal  
with tuna cream, fried caper berries & rucola  
17,00



## SOUPS

**Potatoe – Leek- Soup**  
9,00

... with roasted prawn 14,00

**Beef-Consommé**  
with vegetable brunoise & herbs  
12,00



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

### << Heaven & Earth >>

fillet of cod with black pudding  
on potato purée & apple chutney

33,00

### Cod fillet

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

32,00

### Pikeperch fillet

on linguine in homemade basil pesto  
with cherry tomatoes & Grana Padano

29,00

### Holsteiner Maties

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

22,00

## VEGETARIAN

### Vegetable - Curry

with coconut milk, seasonal vegetables  
and jasmin rice

19,00

### Linguine

in homemade basil pesto  
with cherry tomatoes & Grana Padano

19,00

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

HOTEL · RESTAURANT  
*LANDHAUS CARSTENS*

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## MEAT

### << Ossobuco >>

stewed calf shank  
on root vegetables with rosemary- gravy

30,00

### Wiener Schnitzel

with roasted potatoes, cranberries & cucumber salad

32,00

### German corn-fed chicken breast

with potato mousseline  
and stewed carrot served in two ways

28,00

### Roast beef

-coldly sliced-

with homemade remoulade & roasted potatoes  
small mixed salad on side

26,00

### “Chateaubriand for two” carved at the table

(has to be ordered at least 24 hours in advance)

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

55,00 per person



## DESSERT

### Crème Brûlée from the vanilla bean

with one scoop of sorbet

10,00

### Homemade iced sour cream

on cheesecake cream with chocolate cookie

12,00

### Fondant au chocolat

half baked chocolate cake

with a scoop of vanilla ice cream

10,00

### 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

