

# Dear Guests,

Welcome to our *Landhaus*.

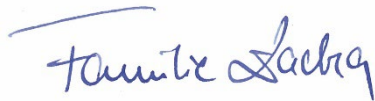
Our restaurant is located in former 18th-century stables, as intimate and cozy as can be. Its walls are amongst the longest-standing structures of the Fasanerie country palace.

The cuisine here is influenced by the joys and delicacies of the region of South Tyrol. This is no coincidence: South Tyrol is not just where our family has its roots — it is also a beautiful part of the world with magnificent natural landscapes, wine and cuisine with southern and Mediterranean influences.

At the same time, however, the *Landhaus* would not be what it is if it did not feature regional dishes. For example, you can find South Tyrolean bacon on the *flammkuchen* that comes from nearby Alsace, and the combination is wonderful. Enjoy the harmonious blend of hearty, honest regional cuisines and warm-hearted hospitality.

We hope you savor your time here!

Yours,

A handwritten signature in blue ink, appearing to read "Familie Zadra". The signature is written in a cursive, flowing style with a horizontal line above the first few letters.

the Zadra family

## APERITIFS

Sparkling raspberry-elderberry, non-alcoholic	15 cl	€7.50
House aperitif	15 cl	€7.50
Hugo	15 cl	€7.50
Aperol spritz	15 cl	€7.50
Landhaus kir royal	15 cl	€7.50
Campari orange	0.2 l	€6.50
Winzersekt estate sparkling wine	10 cl	€9.00
Prosecco	10 cl	€5.50
Martini	5 cl	€4.50
Rosso • Bianco		
Sherry	5 cl	€4.50
Medium • Dry		
Port wine, red	5 cl	€4.50
Pernod	4 cl	€4.00
Ricard pastis	4 cl	€4.00

## LANDHAUS PRIX-FIXE MENU

**Pumpkin soup with toasted pumpkin seeds** (vegan) €9.00  
and Styrian pumpkin-seed oil



**Venison ragout with lingonberries** €24.00  
with creamy forest-mushroom sauce and *Semmelknödel* bread dumplings



**French toast with plum compote** (vegetarian) €9.50  
and vanilla sauce

**As a three-course dinner: €39.50**

## A GREAT WAY TO START | APPETIZERS

**Lamb's lettuce salad with raspberry dressing**  
and lukewarm smoked breast of duck €16.00

**Smoked salmon curls stuffed with herbed cream cheese**  
on a bouquet of seasonal salads and salmon caviar €15.00

**Polenta gnocchi with pumpkin and sage oil** (vegan)  
and spring onion €14.00

**Beet fritters with horseradish cream,** (vegetarian)  
toasted walnuts and *Schüttelbrot* rye bread €14.00

## GOOD TO THE LAST DROP | SOUPS

**South Tyrolean barley soup**  
with smoked beef €9.50

**Pumpkin soup with toasted pumpkin seeds** (vegan)  
and Styrian pumpkin-seed oil €9.00

## LIGHT AND HEALTHY | SALADS

Crisp salads with lettuces from local fields  
featuring croutons of our Vinschgau bread and creamy house-style dressing.

**Small house salad** (vegetarian) €8.00

**Large house salad** (vegetarian) €12.00

**Large house salad**  
with sautéed breast of chicken and thyme honey €19.00

**Large house salad**  
with strips of lukewarm roast beef and onion dressing €21.00

## ALL ABOARD | LIGHT DISHES

<b>Classic flammkuchen (traditional Alsatian white pizza)</b> with crème fraîche, onions and bacon	€12.00
<b>South Tyrol flammkuchen</b> with South Tyrolean bacon, pesto, sun-dried tomatoes and arugula	€14.00
<b>Vegetarian flammkuchen</b> (vegetarian) with goat cheese, cherry tomatoes, rosemary and honey	€13.00
<b>Landhaus cheese platter</b> (vegetarian) With camembert, Tyrolean cheese, rock-salt cheese, mountain cheese and Landhaus nut bread	€17.00
<b>Landhaus cheese and charcuterie platter</b> With salami, Tyrolean ham, air-cured ham, Tyrolean cheese, parmesan and Landhaus nut bread	€18.00

## PLANT-BASED DELIGHTS | VEGETARIAN & VEGAN DISHES

<b>Mezzaluna pasta filled with pecorino and fig</b> (vegetarian) with brown butter, arugula and shaved parmesan	€17.00
<b>Eggplant with creamy forest-mushroom sauce</b> (vegan) served on rice	€16.00

## UPSTREAM AND DOWN ON THE FARM | MEAT AND FISH DISHES

<b>Landhaus fried chicken with cucumber salad</b> and pumpkin-seed potato pancakes	€22.00
<b>Venison ragout with lingonberries</b> with creamy forest-mushroom sauce and Semmelknödel bread dumplings	€24.00
<b>Onion beef roast – The Landhaus classic</b> With fried potatoes, green beans and bacon, sautéed onions and Lagrein red-wine sauce	€28.00
<b>Gilthead seabream filet sautéed in butter</b> with parsley potatoes and broccoli amandine	€25.00

**List of allergens, ingredients and residual alcohol:**

Please request our menu with all of the allergen labels. Despite our greatest care, we cannot rule out the risk of there being minimal amounts of alcohol in sauces. Similarly, there may be trace amounts of allergens on a plate, the utensils or the ingredients used in the kitchen. Please inform the staff if you have any potentially severe or life-threatening food sensitivities so that the team can make especially sure that your food is prepared appropriately.

## SWEETS FOR THE SWEET | LANDHAUS DESSERTS

<b>Plum <i>knödel</i> dumplings with cinnamon sugar</b> (vegetarian) on vanilla sauce	€11.00
<b>Organic carrot cake</b> (vegan) with almond cream and vegan vanilla ice cream	€12.00
<b>French toast with plum compote</b> (vegetarian) and vanilla sauce	€9.50

## COFFEE & TEA

Espresso	€2.80
Double espresso	€4.20
Espresso macchiato	€3.00
Cup of coffee	€3.10
Pot of coffee	€4.50
Cappuccino	€3.80
Café au lait	€3.80
Latte macchiato	€3.80
Hot chocolate	€3.80
Cup of tea	€3.10



## WHITE WINE FROM SOUTH TYROL

	0.2 l	0.75 l
Goldmuskateller Cantina Kaltern South Tyrol	€9.20	€25.00
Pinot bianco DOC Cantina Kaltern South Tyrol	€9.20	€25.00
Pinot grigio DOC Cantina Kaltern South Tyrol	€9.20	€25.00
Chardonnay DOC Cantina Kaltern South Tyrol	€9.20	€25.00
Sauvignon blanc DOC Cantina Kaltern South Tyrol	€9.50	€27.50
Pinot bianco, Berg DOC Schreckbichl winery South Tyrol		€44.00
Chardonnay, Lafoa, DOC Praedium Selection Schreckbichl winery South Tyrol		€69.00
Sauvignon blanc, Prail, DOC, Praedium Selection Schreckbichl winery South Tyrol		€39.00

## WHITE WINE FROM THE PALATINATE

	0.2 l	0.75 l
Pinot blanc & Auxerrois • dry Eugen Spindler • Lindenhof winery Palatinate	€9.50	€29.00
Weissburgunder dry Eugen Spindler • Lindenhof winery Palatinate	€9.50	€29.00
Grauburgunder dry Eugen Spindler • Lindenhof winery Palatinate	€9.50	€29.00
Forster Schnepfenflug • Riesling dry Eugen Spindler • Lindenhof winery • Palatinate	€6.00	(1.0l) €26.50
Riesling estate wine • dry Hartmann winery • Palatinate	€7.00	€19.50
Weissburgunder estate wine • dry Hartmann winery • Palatinate	€7.80	€22.50
Chardonnay estate wine • dry Hartmann winery • Palatinate	€7.80	€22.50
Sauvignon blanc • dry Hartmann winery • Palatinate	€8.50	€24.50

## ROSÉ FROM THE PALATINATE

	0.2 l	0.75 l
Rosé dry Eugen Spindler ● Lindenhof winery ● Palatinate	€8.00	€24.50
Rosé demi-sec Hartmann winery ● Palatinate	€8.00	€24.50

## RED WINE FROM SOUTH TYROL

	0.2 l	0.75 l
Edelvernatsch dry Cantina Kaltern ● South Tyrol	€9.20	€25.00
Blauburgunder Cantina Kaltern ● South Tyrol	€9.80	€29.50
Merlot riserva, Siebeneich DOC Schreckbichl winery ● South Tyrol		€48.00

## RED WINE FROM THE PALATINATE 0.2 l 0.75 l

Spätburgunder dry Hartmann winery ● Palatinate	€9.20	€25.50
Regent demi-sec Hartmann winery ● Palatinate	€8.00	€24.50
Libellentaumel Cuvée Eugen Spindler winery ● Palatinate	€10,50	38,00

## NON-ALCOHOLIC BEVERAGES

### MINERAL WATER

Bellaris mineral water, medium or natural	0.25 l	€3.00
Bellaris mineral water, medium or natural	0.75 l	€6.90

### JUICE

Orange 🍊 Apple	0.3 l	€4.00
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### THIRST QUENCHERS

Bellaris cola	0.33 l	€3.60
Bellaris sugar-free cola	0.33 l	€3.60
Bellaris orange soda	0.33 l	€3.60
Bellaris lime soda	0.33 l	€3.60
Bellaris apple-juice spritzer	0.33 l	€3.60
Bellaris currant-juice spritzer	0.33 l	€3.60
Orangina	0.25 l	€4.20
Iced tea	0.3 l	€3.00
Schweppes Bitters	0.2 l	€3.90
Bitter lemon 🍋 Tonic water 🍋 Ginger ale		

## BEER

PARK pilsner on tap	0.3 l	€3.50
	0.5 l	€4.80
Zweibrücker light wheat beer on tap	0.3 l	€3.50
	0.5 l	€4.80
PARK Schwarzbock	0.33 l bottle	€3.50
PARK pilsner non-alcoholic	0.33 l bottle	€3.50
Valentins wheat beer on tap • Light wheat	0.3 l	€3.80
	0.5 l	€5.00
Valentins dark wheat	0.5 l bottle	€5.00
Valentins wheat beer, non-alcoholic	0.5 l bottle	€5.00

## SPARKLING WINE

	0.1 l	0.75 l
Winzersekt sparkling wine	€9.00	€34.00
Champagne	€12.50	€79.00
Louis Roederer • Champagne		

## FRUIT BRANDY

Williams pear, Südpfalz distillery	40 % vol.	2 cl	€6.00
Mirabelle plum, Südpfalz distillery	42 % vol.	2 cl	€6.00
Aged apricot, Prinz	41% vol.	2 cl	€6.00
Aged hazelnut, Prinz	41% vol.	2 cl	€6.00
Raspberry, Südpfalz distillery	41 % vol.	2 cl	€6.00

## COGNAC

Remy Martin VSOP	40% vol.	2 cl	€4.40
Hennessy Fine de Cognac	40% vol.	2 cl	€6.00

## BITTERS & HERBAL LIQUEUR

Jägermeister	35% vol.	2 cl	€3.50
Fernet Branca	40% vol.	2 cl	€3.50
Ramazzotti	30% vol.	2 cl	€3.50
Averna	32% vol.	2 cl	€3.50

## AQUAVIT

Linie Aquavit	41.5% vol.	2 cl	€3.80
Malteser	40% vol.	2 cl	€3.80

## LIQUEUR

Bailey's Irish Cream	17% vol.	2 cl	€3.80
Amaretto	28% vol.	2 cl	€3.80

## WHISKY & WHISKEY

J&B Scotch Whisky	40% vol.	4 cl	€6.00
Jack Daniels	40% vol.	4 cl	€7.00
John Jameson Irish Whiskey	40% vol.	4 cl	€7.00
Glenmorangie 10 Years, Highland Malt	40% vol.	4 cl	€9.00
Glenfiddich, Highland Malt	40% vol.	4 cl	€7.00

## GIN & VODKA & RUM

Absolut vodka	40% vol.	2 cl	€3.50
Bombay Sapphire gin	40% vol.	2 cl	€4.00
Hendrick's gin	40% vol.	2 cl	€4.50
Bacardi Carta Blanca	37.5% vol.	2 cl	€3.50
Havanna Club 7 Years	40% vol.	2 cl	€4.50

All prices in euros, incl. service and VAT  
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