

Dear Guests,

Welcome to our *Landhaus*.

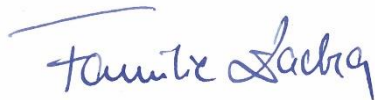
Our restaurant is located in former 18th-century stables, as intimate and cozy as can be. Its walls are amongst the longest-standing structures of the Fasanerie country palace.

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 long horizontal stroke above the first few letters.

the Zadra family

Aperitifs

Sparkling raspberry-elderberry, non-alcoholic	15 cl	€9.00
House aperitif	15 cl	€9.00
Hugo	15 cl	€9.00
Aperol spritz	15 cl	€9.00
Landhaus kir royal	15 cl	€9.00
Campari orange	0.2 l	€6.50
Winzersekt estate sparkling wine	0,1 l	€9.00
Prosecco	0,1 l	€5.50
Champagne Louis Roederer 🍷 Collection 245	0,1 l	€14,50
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

Cream of spring-herb soup (vegan) €8.90
with vegetable chips



Crisp-fried wiener schnitzel veal cutlet €27.50
With potato puffs and a side salad



Nougat curd-cheese knödel dumpling(vegetarian) €11.50
With fresh strawberries and vanilla sauce

As a three-course dinner: €39.50

A great way to start | Appetizers

Marinated beef roast

-cold tafelspitz beef roast in a tangy herb vinaigrette
with radish and arugula

€15.00

Tartar of house-marinated rainbow trout

With cucumber and pear

€16.00

South Tyrolean farmer salad^(vegan)

With schüttelbrot flat bread

€14.00

Good to the last drop | Soups

Soup with bacon dumplings

With root vegetables

€8.50

Cream of spring-herb soup^(vegan)

with vegetable chips

€8.90

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)	€7.90
Large house salad (vegetarian)	€11.90
Large house salad With sautéed filet of Arctic char and pinot-blanc sauce	€24.00
Large house salad with strips of lukewarm roast beef and onion dressing	€24.00
Large house salad With fried breast of corn-fed spring chicken with pesto	€21.00

All aboard | Light dishes

Flammkuchen white pizza with crème fraîche and mozzarella

€9.90

Please choose your favorite toppings:

Onion	+ €1.00
Diced bacon	+ €1.50
South Tyrolean ham	+ €3.00
Camembert	+ €3.50
Parmesan	+ €1.50
Pears	+ €2.00
Pesto	+ €1.00
Green asparagus	+ €3.50
Sun-dried tomatoes	+ €2.50
Arugula	+ €1.00
Strips of breast of corn-fed spring chicken	+ €6.50
Strips of roast beef	+ €8.50

Landhaus cheese platter

€17.90

With camembert, Tyrolean cheese, rock-salt cheese, mountain cheese, Landhaus nut bread, fig chutney, grapes and butter

Landhaus cheese and charcuterie platter

€18.90

With salami, South Tyrolean ham, air-cured ham, Tyrolean cheese, parmesan, Landhaus nut bread, pickles and butter

Plant-based delights | Vegetarian & vegan dishes

Mezzaluna pasta filled with spinach (vegetarian)	€16.90
With brown butter, arugula and shaved parmesan	
- or with olive oil, arugula and vegan parmesan (vegan)	€16.90
Mountain cheese knöpfle dumplings with a side salad (vegetarian)	€15.90
Wild-garlic risotto with green asparagus	
And sun-dried tomatoes	€17.90

Upstream and down on the farm | Meat and fish dishes

Crisp-fried wiener schnitzel veal cutlet	
With potato puffs and a side salad	€27.50
Breast of corn-fed spring chicken with colorful spring vegetables	
With buttered knöpfle dumplings	€23.50
Onion beef roast – The Landhaus classic	
With potato puffs, green beans and bacon, sautéed onions and Lagrein red-wine sauce	€27.50
Sautéed filet of Arctic char on wild-garlic risotto	
With green asparagus and pinot-blanc sauce	€26.50

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

Nougat curd-cheese knödel dumpling (vegetarian)

With fresh strawberries and vanilla sauce

€11.50

Apple crumble (vegan)

with vanilla ice cream

€9.90

Palatschinken crepes (vegetarian)

with fresh fruit and pistachio ice cream

€10.90

Tarte Flambée with Crème fraiche

€9.90

Please choose your favorite toppings:

Cinnamon and sugar

+ €1.00

Strawberries

+ €2.50

Pears

+ €2.00

Nutella

+ €2.00

Pistachio kernels

+ €2.50

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	€11.50	€37.00
Pinot bianco DOC Cantina Kaltern 🌿 South Tyrol	€10.50	€34.00
Pinot grigio DOC Cantina Kaltern 🌿 South Tyrol	€10.50	€34.00
Chardonnay DOC Cantina Kaltern 🌿 South Tyrol	€10.50	€34.00
Sauvignon blanc DOC Cantina Kaltern 🌿 South Tyrol	€11.50	€37.00
Pinot bianco, Berg DOC Schreckbichl winery 🌿 South Tyrol		€54.00
Chardonnay, Lafoa, DOC Praedium Selection Schreckbichl winery 🌿 South Tyrol		€69.00
Sauvignon blanc, Prail, DOC, Praedium Selection Schreckbichl winery 🌿 South Tyrol		€49.00

White wine from the Palatinate

	0.2 l	0.75 l
Pinot blanc & Auxerrois 🍷 dry Eugen Spindler 🍷 Lindenhof winery Palatinate	€9.40	€32.00
Weissburgunder dry Eugen Spindler 🍷 Lindenhof winery Palatinate	€9.40	€32.00
Grauburgunder dry Eugen Spindler 🍷 Lindenhof winery Palatinate	€9.40	€32.00
Forster Schnepfenflug 🍷 Riesling dry Eugen Spindler 🍷 Lindenhof winery 🍷 Palatinate	€6.40	(1.0l) €26.50
Riesling estate wine 🍷 dry Hartmann winery 🍷 Palatinate	€8.40	€24.50
Weissburgunder estate wine 🍷 dry Hartmann winery 🍷 Palatinate	€8.40	€24.50
Chardonnay estate wine 🍷 dry Hartmann winery 🍷 Palatinate	€8.40	€24.50
Sauvignon blanc 🍷 dry Hartmann winery 🍷 Palatinate	€8.40	€24.50

Rosé from the Palatinate	0.2 l	0.75 l
Rosé dry Eugen Spindler 🍷 Lindenhof winery 🍷 Palatinate	€8.40	€24.50
Rosé demi-sec Hartmann winery 🍷 Palatinate	€8.40	€24.50
Red wine from South Tyrol	0.2 l	0.75 l
Edelvernatsch dry Cantina Kaltern 🍷 South Tyrol	€9.70	€29.00
Blauburgunder Cantina Kaltern 🍷 South Tyrol	€11.90	€41.00
Merlot riserva, Siebeneich DOC Schreckbichl winery 🍷 South Tyrol		€59.00
Red wine from the Palatinate	0.2 l	0.75 l
Spätburgunder dry Hartmann winery 🍷 Palatinate	€8.40	€28.50
Regent demi-sec Hartmann winery 🍷 Palatinate	€8.40	€24.50
Libellentaumel Cuvée Eugen Spindler winery 🍷 Palatinate	€9.90	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		
Louis Roederer Collection 245	€14.50	€89.00

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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