

Dear Guests,

Welcome to our *Landhaus*.

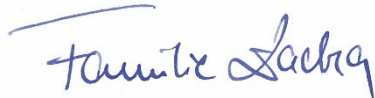
Our restaurant is located in former 18th-century stables, as intimate and cozy as can be. Its walls are amongst the longest-standing structures of the Fasanerie country palace.

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,



the Zadra family

APERITIFS

Himbeer-Holunder Prickler, alkoholfrei	25 cl	9,50
Hausaperitif	25 cl	9,50
Hugo	25 cl	9,50
Aperol-Spritz	25 cl	9,50
Landhaus Kir Royal	15 cl	9,50
Campari pur	5 cl	5,00
Campari Orange, Soda, Tonic	0,2 l	7,00
Winzersekt	0,1 l	9,50
Champagner Louis Roederer ● Collection 245	0,1 l	14,50
Martini	5 cl	4,50
Rosso ● Bianco		
Sherry	5 cl	4,50
Medium ● Dry		
Portwein Ramos Pintos LBV 2018	5 cl	7,50
Pernod	4 cl	5,00
Ricard	4 cl	5,00

LANDHAUS PRIX-FIXE MENU

Tyrolean barley soup 8,90
with vegetables and cracklings



Ragout of local venison
with *semmelknödel* bread dumplings, lingonberries and forest-mushroom cream 24,80



French toast
with plum compote and vanilla sauce 8,90

As a three-course dinner: 36,50

DAS LANDHAUS MENÜ VEGETARISCH

Cream of pumpkin soup 8,90
with seeds and Styrian pumpkin-seed oil



Roasted hokkaido pumpkin on pearl-barley risotto 17,90
and goat-cheese balls with herb oil



Chocolate-caramel cake 9,90
with fruit garnish and vegan ice cream

As a three-course dinner: 33,90

A GREAT WAY TO START | APPETIZERS

Lamb's lettuce salad with caramelized figs Goat cheese "bonbon" from Martinshof	13,90
Marinated beet with South Tyrolean bacon and toasted walnuts with a salad bouquet	14,90
Replace South Tyrolean bacon with vegan parmesan (VEGAN)	14,90
Smoked trout two ways with marinated pumpkin and pomegranate seeds	16,50

GOOD TO THE LAST DROP | SOUPS

Tyrolean barley soup with vegetables and cracklings	8,90
Cream of pumpkin soup with seeds and Styrian pumpkin-seed oil (VEGAN)	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 pikeperch and Riesling cream sauce	24.00
Large house salad with strips of lukewarm roast beef and onion dressing	24.00
Large house salad With sautéed medallions of chicken breast with pesto	21,00
Large house salad (VEGETARIAN) With a goat-cheese “bonbon” with thyme honey	19,90
Large house salad (VEGETARIAN) With roasted slices of pumpkin	16,90

ALL ABOARD | LIGHT DISHES

Flammkuchen white pizza with crème fraîche and mozzarella €9.90

Select 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 corn-fed chicken breast	+6.50
Strips of roast beef	+8.50

Landhaus cheese platter 15.90

Camembert, comte, appenzeller, emmentaler,
Landhaus nutbread, fig-pumpkin chutney, grapes and butter

Landhaus cheese and charcuterie platter 16.90

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 (VEGAN) Sage foam, vegan parmesan	16,90 small 11,90
Roasted hokkaido pumpkin on pearl-barley risotto (VEGETARISCH) and goat-cheese balls with herb oil	17,90 small 12,60
<i>Semmelknödel</i> bread dumplings (VEGETARISCH) with creamy forest-mushroom sauce, arugula und parmesan	16,90 small 11,90

UPSTREAM AND DOWN ON THE FARM | MEAT AND FISH DISHES

The original wiener schnitzel veal cutlet with lingonberries with cucumber salad and parsleyed potatoes	26,90 small 18,90
Onion beef roast - a Landhaus classic with potato puffs, green beans and bacon, sautéed onions and Lagrein red-wine sauce	27,90 small 19,60
Chicken-breast medallions on root vegetables and butter spaghetti	26,90 small 18,90
Ragout of local venison with <i>semmelknödel</i> bread dumplings, lingonberries and forest-mushroom cream	24,80 small 17,40

Kennzeichnung von Allergenen, Inhaltsstoffen und Restalkohol:

Fragen Sie nach der Karte mit allen Kennzeichnungen. Trotz aller Sorgfalt der Zubereitung: minimale Mengen von Alkohol können in Saucen noch enthalten sein. Ebenso können Allergen-Mengen noch am Teller oder den verwendeten Hilfsmitteln in der Küche haften. Bitte weisen Sie das Servicepersonal bei einer möglichen starken oder lebensbedrohlichen allergischen Reaktion darauf hin, damit das Küchenteam ein besonderes Augenmerk auf die Zubereitung Ihrer Speise richten kann.

SWEETS FOR THE SWEET | LANDHAUS DESSERTS

French toast with plum compote and vanilla sauce	8,90
Chestnut mousse with caramelized nuts and grapes	9,90
Chocolate-caramel cake (VEGAN) with fruit garnish and vegan ice cream	9,90
Flammkuchen white pizza with crème fraiche Select your favorite toppings:	€9.90
Cinnamon and sugar	+1.00
Pear	+2,00
Nutella	+2,00
Pistachio nuts	+2,50
Damson plum	+2,00
Grape	+1,50

COFFEE & TEA

Espresso	3,00
Doppelter Espresso	4,40
Espresso Macchiato	3,00
Kaffee Crème	3,40
Kännchen Kaffee	6,20
Cappuccino	4,20
Milchkaffee	4,20
Latte Macchiato	4,20
Heiße Schokolade	4,20
Glas Tee	3,60

WHITE WINE FROM SOUTH TYROL

	0,2 l	0,75 l
Goldmuskateller DOC süß Cantina Kaltern ● Südtirol	11,50	36,00
Pinot Grigio DOC Cantina Kaltern ● Südtirol	10,50	34,00
Chardonnay DOC Cantina Kaltern ● Südtirol	10,50	34,00
Sauvignon Blanc DOC Cantina Kaltern ● Südtirol	11,50	36,00
Soll Pinot Grigio DOC Cantina Kaltern ● Südtirol		51,00
Quintessenz Sauvignon Blanc DOC Cantina Kaltern ● Südtirol		69,00
Sauvignon blanc „PRAIL“ DOC Weingut Schreckbichl ● Südtirol		55,00
Pinot Bianco „Berg“ DOC Weingut Schreckbichl ● Südtirol		64,00
Chardonnay „LAFOA“ DOC Weingut Schreckbichl ● Südtirol		79,00

WHITE WINE FROM THE PALATINATE

	0,2 l	0,75 l
Forster Schnepfenflug • Riesling trocken Eugen Spindler • Weingut Lindenhof • Pfalz	6,00	(1,0 l) 26,50
Pinot blanc & Auxerrois • trocken Eugen Spindler • Weingut Lindenhof • Pfalz	9,50	29,00
Weißburgunder trocken Eugen Spindler • Weingut Lindenhof • Pfalz	9,50	29,00
Grauburgunder trocken Eugen Spindler • Weingut Lindenhof • Pfalz	9,50	29,00
Riesling Gutswein • trocken Weingut Hartmann • Pfalz	8,50	26,00
Chardonnay Gutswein • trocken Weingut Hartmann • Pfalz	8,50	26,00
Sauvignon blanc • trocken Weingut Hartmann • Pfalz	8,50	26,00
Scheurebe • fruchtig Weingut Hartmann • Pfalz	9,00	27,00

ROSÉ FROM THE PALATINATE

	0,2 l	0,75 l
Rosé trocken Eugen Spindler ● Weingut Lindenhof ● Pfalz	8,50	24,50
Merlot Rosé Weingut Hartmann ● Pfalz	8,50	24,50
Lagrein Rosé Weingut Schreckbichl ● Südtirol	9,00	28,50

RED WINE FROM SOUTH TYROL

	0,2 l	0,75 l
Edelvernatsch trocken Cantina Kaltern ● Südtirol	9,50	29,00
Blauburgunder Cantina Kaltern ● Südtirol	13,50	44,00
Saltner Pinot Nero Riserva DOC Cantina Kaltern ● Südtirol		54,00
Quintessenz Cabernet Sauvignon Riserva DOC Cantina Kaltern ● Südtirol		79,00
Merlot Riserva „SIEBENEICH“ DOC Weingut Schreckbichl ● Südtirol		64,00

RED WINE FROM THE PALATINATE

	0,2 l	0,75 l
Spätburgunder trocken Weingut Hartmann ● Pfalz	9,00	27,00
Libellentaumel Cuvée Weingut Eugen Spindler Lindenhof ● Pfalz	11,50	34,00

NON-ALCOHOLIC BEVERAGES

MINERALWASSER

Bellaris Mineralbrunnen medium oder naturell	0,25 l	3,00
Bellaris Mineralbrunnen medium oder naturell	0,75 l	6,90

SÄFTE

Orange ● Apfel	0,3 l	4,00
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DURSTLÖSCHER

Bellaris Cola	0,33 l	3,60
Bellaris Cola ohne Zucker	0,33 l	3,60
Bellaris Limo Goldorange	0,33 l	3,60
Bellaris Limo Limette	0,33 l	3,60
Bellaris Apfelsaftschorle	0,33 l	3,60
Bellaris Johannisbeerschorle	0,33 l	3,60
Fuse Tea Pfirsich	0,3 l	4,00

SCHWEPPE'S BITTERS

Bitter Lemon ● Tonic Water ● Ginger Ale	0,2 l	3,90
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BEER

PARK Pils vom Fass	0,3 l	3,70
	0,5 l	5,40
Zweibrücker Hell vom Fass	0,3 l	3,70
	0,5 l	5,40
PARK Schwarzbock	Fl. 0,33 l	3,70
PARK Pils alkoholfrei	Fl. 0,33 l	3,70
Valentins Weizen vom Fass 🍷 helles Hefe	0,3 l	3,80
	0,5 l	5,00
Valentins Dunkles Weizen	Fl. 0,5 l	5,00
Valentins Weizen alkoholfrei	Fl. 0,5 l	5,00

SPARKLING WINE

	0,1 l	0,75 l
Winzersekt	9,50	34,00
Champagner Louis Roederer ● Collection 246	14,50	89,00
Champagne Laurent Perrier La Cuvée Brut	14,50	89,00
Champagne Delamotte brut	14,50	89,00

DIGESTIVE – BRENNEREI PSENNER - SÜDTIROL

Waldhimbeerbrand	2 cl	6,00
Williams-Christ-Birnenbrand	2 cl	6,00
Zwetschgenbrand	2 cl	6,00
Kirschbrand	2 cl	6,00
Haselnuss	2 cl	7,50
Bergapfelbrand im Holzfass gereift	2 cl	7,50
Marillenbrand	2 cl	7,50
Grappa Selezione Blend weiß	2 cl	6,00
Grappa St. Magdalener Barrique Riserva	2 cl	8,50
Whisky eRètico - Single Malt Whisky 5 Jahre gereift	2 cl	10,50
Bombardino Eierlikör	2 cl	6,50

FRUIT BRANDY

Williams-Birne, Südpfalz Destillerie	2 cl	6,50
Himbeere, Südpfalz Destillerie	2 cl	6,50
Mirabelle, Südpfalz Destillerie	2 cl	6,50

COGNAC

Remy Martin VSOP	2 cl	5,50
Hennesy VSOP	2 cl	6,00

BITTERS & HERBAL LIQUEUR

Jägermeister	2 cl	4,50
Fernet Branca	2 cl	4,50
Ramazzotti	2 cl	4,50
Averna	2 cl	4,50

AQUAVIT

Linie Aquavit	2 cl	4,50
Malteserkreuz	2 cl	4,50
Jubiläums Aquavit	2 cl	4,50

LIQUEUR

Bailey's Irish Cream	2 cl	4,50
Amaretto	2 cl	4,50

WHISKY & WHISKEY

J&B Scotch Whisky	2 cl	6,00
Jack Daniels	2 cl	7,00
John Jameson Irish Whiskey	2 cl	7,00

GIN & VODKA

Three Sixty Vodka	2 cl	4,50
Bombay Sapphire Gin	2 cl	4,00
Hendrick's Gin	2 cl	4,50
Piz47 London Dry Gin	2 cl	6,50

Alle Preise in Euro, inkl. Service und MwSt.
Stand: **II.2025** | Änderungen vorbehalten.