

LANDHAUS PRIX-FIXE MENU

Bouillon of grass-fed beef €8.50
with marrow dumplings and cubed vegetables



Sautéed chicken breast €19.80
on Mediterranean vegetables, potato gnocchi and tomato sugo



Strawberry tiramisu €11.80
with strawberry salad

As a three-course dinner: 36.80

LANDHAUS VEGAN PRIX-FIXE MENU

Cream of spring-onion soup
with vegetable chips and sprouts(vegan) €9.50



Stuffed pointed peppers (vegan) €16.90
with tomato sugo and vegetable rice



Chocolate lava cake (vegan) €12.80
with marinated fruits and raspberry sorbet

As a three-course dinner: 34.90

A GREAT WAY TO START | APPETIZERS

Antipasti

with South Tyrolean bacon, parmesan, grissini breadsticks,
oven-roasted vegetables (peppers, zucchini, eggplant and mushrooms)

€12.80

Quiche lorraine

with a salad bouquet

€14.60

Slices of house-marinated salmon

served on marinated quinoa, honey mustard and wild-herb salad

€16.50

GOOD TO THE LAST DROP | SOUPS

Bouillon of grass-fed beef

with marrow dumplings and cubed vegetables

€8.50

Cream of spring-onion soup

with vegetable chips and sprouts(vegan)

€9.50

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 salmon (160g)	€24.00
Large house salad with sautéed strips of roast beef (140g) and onion dressing	€24.00
Large house salad with sautéed breast of chicken and wild-garlic pesto	€21.00

ALL ABOARD | LIGHT DISHES

Classic Alsatian tarte flambée

with bacon, onions and mozzarella

€12.50

South Tyrolean tarte flambée

with sun-dried tomatoes, South Tyrolean bacon, pesto, parmesan and marinated arugula

€16.80

Mediterranean tarte flambée (vegetarian)

with antipasti variations, mozzarella and basil

€14.90

Landhaus cheese platter

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

€15.90

Landhaus cheese and charcuterie platter

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

€16.90

PLANT-BASED DELIGHTS | VEGETARIAN & VEGAN DISHES

Triangola asparago (ravioli with asparagus) (vegetarian) with brown butter, arugula and parmesan	€17.80
Baked celery root (vegetarian) with creamed leek and potato puffs	€15.80
Stuffed pointed peppers (vegan) with tomato sugo and vegetable rice	€16.90

UPSTREAM AND DOWN ON THE FARM | MEAT AND FISH DISHES

Original wiener schnitzel veal cutlet with lingonberries and a potato-pickle salad	€28.90
Onion beef roast – The Landhaus classic with potato puffs, green beans and bacon, sautéed onions and Lagrein red-wine sauce	€27.90
Sautéed chicken breast on Mediterranean vegetables, potato gnocchi and tomato sugo	€19.80
Sautéed filet of salmon on vegetable rice with shellfish foam	€21.50

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

Strawberry tiramisu with strawberry salad	€11.80
Panna cotta topped with fruit	€8.50
Chocolate lava cake (vegan) with marinated fruits and raspberry sorbet	€12.80
Tarte flambée with sweetened crème fraiche, strawberries, nutella and chopped pistachios	€10.80