

## LANDHAUS MENU

**Frittata soup (Bouillon of grass-fed beef)**  
with strips of pancake and vegetables

€8.50



**Sautéed filet of pikeperch**  
on cooked fennel, sautéed potatoes and Riesling foam

€22.80



**Creamy cherry mousse**  
with vanilla cream and dark chocolate ice cream on black “soil”

€14.80

**As a three-course dinner: 42.00**

## LANDHAUS VEGAN PRIX-FIXE MENU

**Vegetable consommé** €7.80  
with vegetable strips and semolina dumplings<sup>(vegan)</sup>



**Vegetable bolognese with penne** <sup>(vegan)</sup> €17.50  
with arugula and vegan parmesan



**Lemon-mango tartlet** <sup>(vegan)</sup> €12.80  
with melon-mint salad and lemon sorbet

**As a three-course dinner: €36.00**

## A GREAT WAY TO START | APPETIZERS

### South Tyrolean bread salad with burrata

Vinschgau bread, pepper, cherry tomatoes, sun-dried tomatoes, olives, red onions and arugula

€15.80

### Smoked herbed salmon

with potato pancakes, horseradish sour cream and wild-herb salad

€14.90

## GOOD TO THE LAST DROP | SOUPS

### Frittata soup (Bouillon of grass-fed beef)

with strips of pancake and vegetables

€8.50

## LIGHT AND HEALTHY | SALADS

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

|                                                                                           |        |
|-------------------------------------------------------------------------------------------|--------|
| <b>Small house salad</b> (vegetarian)                                                     | €7.90  |
| <b>Large house salad</b> (vegetarian)                                                     | €11.90 |
| <b>Large house salad</b><br>with sautéed filet of salmon (140g)                           | €24.50 |
| <b>Large house salad</b><br>with sautéed strips of roast beef (120g) and braised onions   | €26.50 |
| <b>Large house salad</b><br>with braised breast of corn-fed chicken (180g) on ratatouille | €25.50 |
| <b>Large house salad</b><br>with sautéed strips of veal cutlet (130g) and lingonberries   | €26.50 |

## ALL ABOARD | LIGHT DISHES

**Classic Alsatian tarte flambée**  
with bacon and onion

€12.50

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

€16.80

**Vegetarian tarte flambée**<sup>(vegetarian)</sup>  
with zucchini, red onions, goat cheese, pine nuts and thyme honey

€13.80

**Landhaus cheese platter**  
Camembert, comte, appenzeller, emmentaler, Landhaus nutbread,  
fig-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

**Tortelli pomodori & mozzarelli (tomato / mozzarella)** (vegetarian) €16.50  
with cubed tomato, arugula and parmesan

**Vegetarian bolognese with penne** (ALSO AVAILABLE AS VEGAN) €17.50  
with arugula and parmesan

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

**Original wiener schnitzel** €28.90  
breaded veal cutlet with lingonberries, *schupfnudeln* potato noodles and raw-vegetable salad

**Onion beef roast – The Landhaus classic** €27.90  
with potato puffs, green beans and bacon, sautéed onions and Lagrein red-wine sauce

**Sautéed filet of pikeperch** €22.80  
on cooked fennel, sautéed potatoes and Riesling foam

## SWEETS FOR THE SWEET | LANDHAUS DESSERTS

### **Creamy cherry mousse**

with vanilla cream and dark chocolate ice cream on black “soil”

€14.80

### **Lemon-mango tartlet** (vegan)

with melon-mint salad and lemon sorbet

€12.80

**Tarte flambée** with sweetened crème fraîche,  
strawberries, Nutella and chopped pistachios

€10.80

#### **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.