

LANDHAUS PRIX-FIXE MENU

South Tyrolean soup with bacon knödel dumplings

With root vegetables and parsley

€8.90



Onion beef roast – The Landhaus classic

With fried potatoes, green beans and bacon, sautéed onions and Lagrein red-wine sauce

€35.80



Yellow-plum sweet bread dumpling

With marinated yellow plums and vanilla sauce

€11.50

As a three-course dinner: €48.90

LANDHAUS VEGAN PRIX-FIXE MENU

Cream of sautéed forest mushroom soup (VEGAN)
With croutons of Vinschgau bread

€8.50



Composition of sweet potato (VEGAN)
With radish sprouts, herb oil and pine nuts

€18.50



Chocolate-caramel tartlet (VEGAN)
With fruit salad and toffee ice cream

€12.80

As a three-course dinner: 36.50

A GREAT WAY TO START | APPETIZERS

Panna cotta of goat cheese

With wild-herb salad, caramelized figs and thyme honey

€16.90

Duck-breast pastrami

On baked polenta with fruity pumpkin-apple chutney and lamb's lettuce

€16.90

Braised Belgian endive in orange-herb stock

With crispy slices of bacon and schüttelbrot flatbread

€12.50

GOOD TO THE LAST DROP | SOUPS

South Tyrolean soup with bacon knödel dumplings

With root vegetables and parsley

€8.90

Cream of sautéed forest mushroom soup (VEGAN)

With croutons of Vinschgau bread

€8.50

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 Arctic char (140g)	€24.80
Large house salad with sautéed strips of roast beef (120g) and braised onions	€26.50
Large house salad with braised breast of corn-fed spring chicken (180g)	€24.80
Large house salad 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 (vegetarian)

With figs, camembert, walnuts and thyme honey

€16.80

Landhaus cheese platter

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

€17.90

Landhaus cheese and charcuterie platter

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

€18.90

PLANT-BASED DELIGHTS | VEGETARIAN & VEGAN DISHES

Ravioli stuffed with pecorino and fig (vegetarian)

With arugula, walnuts and pecorino cheese

€19.90

Forest-mushroom risotto

With sautéed king-trumpet mushrooms, wild-herb salad and parmesan

€24.50

Composition of sweet potato (VEGAN)

With radish sprouts, herb oil and pine nuts

€18.50

UPSTREAM AND DOWN ON THE FARM | MEAT AND FISH DISHES

Crisp-fried wiener schnitzel veal cutlet

With lingonberries and potato-endive mash

€35.80

Onion beef roast – The Landhaus classic

With fried potatoes, green beans and bacon, sautéed onions and Lagrein red-wine sauce

€35.80

Sautéed filet of Arctic char

On herb risotto, colorful vegetables and white-wine foam

Sous vide corn-fed spring chicken

On cooked zucchini and pepper with herb spaghetti and tomato sauce

€28.60

SWEETS FOR THE SWEET | LANDHAUS DESSERTS

Sweet yellow-plum bread dumpling

With marinated yellow plums and vanilla sauce

€11.50

Chocolate-caramel tartlet (VEGAN)

With fruit salad and toffee ice cream

€12.80

Homemade sweet quark strudel

With apple compote

€13.80

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.