

Dear Guests,

Welcome to our *Landhaus*.

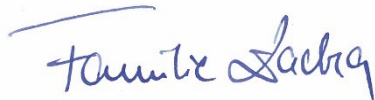
Our restaurant is located in former 18th-century stables, as intimate and cozy as can be. Its walls are amongst the longest-standing structures of the Fasanerie country palace.

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, wines, 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 tarte flambée 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 that reads "Familie Sackg". 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	€7.50
House aperitif	15 cl	€7.50
Hugo	15 cl	€6.50
Aperol spritz	15 cl	€6.50
Landhaus kir royal	15 cl	€7.50
Campari orange	0.2 l	€6.50
Winzersekt estate sparkling wine	10 cl	€7.50
Prosecco	10 cl	€5.50
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 MENU

Bouillon of South Tyrolean beef

Root vegetables • Semolina dumplings

7.50



Zurich-style veal fricassee

Mushrooms • Buttered spätzle noodles • Colorful salad

19.90



Kaiserschmarrn pancakes (VEGETARIAN)

Apricot compote • Bourbon vanilla ice cream

8.50

3 COURSE MENU: 34.00

A GREAT WAY TO START | APPETIZERS

Mediterranean antipasti sampler (VEGAN)

Pesto rosso • Toasted garlic bread

12.50

Ravioli filled with sovrano cheese (VEGETARIAN)

Parmesan • Arugula • Brown butter • Wild-garlic pesto

11.50

main course 14.00

Baked camembert (VEGETARIAN)

Spicy leek salad • Cranberry dip

10.90

Tartar of smoked salmon

Crème fraîche • Capers • Dill • Pernod • Potato pancakes

16.90

GOOD TO THE LAST DROP | SOUPS

Bouillon of South Tyrolean beef

Root vegetables • Semolina dumplings

7.50

Cream of tomato soup (VEGETARIAN)

Sweet-potato chips • Crème fraîche

6.90

LIGHT & HEALTHY | SALADS

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

Small house salad	4.50
Large house salad	9.50
Large house salad Sautéed filet of trout 🌿 Gremolata	19.50
Large house salad Sautéed strips of roast beef 🌿 Onion au jus	19.50
Large house salad Sautéed strips of chicken breast 🌿 Thyme honey	18.50

ALL ABOARD | LIGHT DISHES

Classic flammkuchen (traditional Alsatian white pizza)

Lardons of bacon • Onion

10.50

South Tyrolean flammkuchen

South Tyrolean bacon • Wild-garlic pesto • Sun-dried tomatoes • Arugula

12.50

Asparagus flammkuchen (VEGETARIAN)

Green asparagus • Goat cheese • Wild-garlic pesto

12.50

Landhaus cheese platter (VEGETARIAN)

Camembert • Appenzeller • Tyrolean rock-salt cheese • Mountain cheese •
Chutney of the season • Landhaus nut bread

14.50

Landhaus cheese and charcuterie platter

Air-cured salami • Tyrolean bacon • Air-cured ham
Parmesan • Swiss Appenzeller • Landhaus nut bread

15.50

Half a Vinschgau rye-sourdough bread (VEGETARIAN)

Wild-garlic quark cheese • Fennel • Anise • Caraway

4.50

PLANT-BASED DELIGHTS | VEGETARIAN & VEGAN DISHES

Seitan curryvurst (VEGAN)

Sweet-potato fries • Cole slaw • Mango

17.50

South Tyrolean spinach dumplings (VEGETARIAN)

Tyrolean grey-cheese cream • Side salad

17.90

South Tyrolean potato pancakes prepared au gratin (VEGETARIAN)

Parmesan • Mozzarella • Swiss Appenzeller • Colorful salad

14.50

UPSTREAM AND DOWN ON THE FARM | MEAT AND FISH DISHES

South Tyrolean veal schnitzel

Potato salad with pickles • Horseradish • Mustard

18.50

Onion beef roast

Fried potatoes • Green beans and bacon • Sautéed onions • Lagrein red-wine sauce

23.50

Zurich-style veal fricassee

Mushrooms • Buttered spätzle noodles • Colorful salad

19.90

South Tyrolean burger

Appenzeller cheese • Tomato • Garlic cream • Sweet-potato fries • Cole slaw

17.50

Trout à la meunière *(practically bone-free)*

Parsleyed potatoes • Brown butter • Colorful salad

18.50

Sous-vide salmon filet

Sage • Balsamic root vegetables • Wild-garlic egg noodles • Canola oil • Saffron sauce

24.50

SWEETS FOR THE SWEET | LANDHAUS DESSERTS

Kaiserschmarrn pancakes (VEGETARIAN)

Apricot compote 🌿 Bourbon vanilla ice cream 8.50

Trio of sorbets (VEGAN)

Fruit sauce 🌿 Fresh fruit 7.50

COFFEE & TEA

Espresso €2.20

Double espresso €3.90

Espresso macchiato €2.40

Cup of coffee €2.80

Pot of coffee €4.40

Cappuccino €3.50

Café au lait €3.50

Latte macchiato €3.50

Hot chocolate €3.50

Cup of tea €2.60

WHITE WINE FROM SOUTH TYROL

	0.2 l	0.75 l
Pinot bianco DOC Cantina Kaltern ● South Tyrol	€9.20	€25.00
Pinot grigio DOC Cantina Kaltern ● South Tyrol	€9.20	€25.00
Chardonnay DOC Cantina Kaltern ● South Tyrol	€9.20	€25.00
Sauvignon blanc DOC Cantina Kaltern ● South Tyrol	€9.50	€27.50
Pinot bianco, Berg DOC Praedium Selection ● Schreckbichl winery ● Colterenzio		€39.00
Chardonnay, Lafoa, DOC Praedium Selection Cantina Coterenzio ● Schreckbichl winery ● Colterenzio		€49.00
Sauvignon blanc, Prail, DOC, Praedium Selection Cantina Coterenzio ● Schreckbichl winery ● Colterenzio		€39.00

WHITE WINE FROM THE PALATINATE

	0.2 l	0.75 l
Pinot blanc & Auxerrois • dry Eugen Spindler • Lindenhof winery • Palatinate		€29.00
Weissburgunder dry Eugen Spindler • Lindenhof winery • Palatinate	€9.50	€29.00
Grauburgunder dry Eugen Spindler • Lindenhof winery • Palatinate	€9.50	€29.00
Forster Schnepfenflug • Riesling dry Eugen Spindler • Lindenhof winery • Palatinate	€6.00	(1.0l) €26.50
Riesling estate wine • dry Hartmann winery • Palatinate	€7.00	€19.50
Weissburgunder estate wine • dry Hartmann winery • Palatinate	€7.80	€22.50
Chardonnay estate wine • dry Hartmann winery • Palatinate	€7.80	€22.50
Sauvignon blanc • dry Hammel winery • Palatinate	€8.50	€24.50

	0.2 l	0.75 l
<p>ROSÉ FROM SOUTH TYROL</p> <p>Lagrein rosé DOC Schreckbichl winery ● Colterenzio</p>	€9.50	€27.50
	0.2 l	0.75 l
<p>ROSÉ FROM THE PALATINATE</p> <p>Rosé demi-sec Eugen Spindler ● Lindenhof winery ● Palatinate</p>	€6.00 (1.0 l)	€26.50
<p>Rosé demi-sec Benderhof winery ● Palatinate</p>	€8.00	€24.50
	0.2 l	0.75 l
<p>RED WINE FROM SOUTH TYROL</p> <p>Edelvernatsch dry Cantina Kaltern ● South Tyrol</p>	€9.20	€25.00
<p>Blauburgunder Cantina Kaltern ● South Tyrol</p>	€9.80	€29.50
<p>Merlot riserva, Siebeneich DOC selection ● Schreckbichl winery ● Girlan ● South Tyrol</p>		€42.00
	0.2 l	0.75 l
<p>RED WINE FROM THE PALATINATE</p> <p>Spätburgunder, Freinsheim, dry Benderhof winery ● Palatinate</p>	€9.20	€25.50

NON-ALCOHOLIC BEVERAGES

MINERAL WATER

Bellaris mineral water, medium or natural	0.25 l	€2.80
Bellaris mineral water, medium or natural	0.75 l	€5.90

JUICE

Orange ● White grape ● Red grape ● Passion fruit ● Red-currant nectar	0.2 l	€3.30
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COKE & CO.

Coca-Cola ● Coca-Cola light ● Fanta ● Sprite ● Spezi	0.2 l	€2.80
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THIRST QUENCHERS

Apple-juice spritzer	0.2 l	€2.80
Apple-juice spritzer	0.4 l	€4.80
Juice spritzer	0.4 l	€5.30
Orange ● White grape ● Red grape ● Passion fruit ● Red-currant nectar		
Orangina	0.25 l	€3.90
Iced tea	0.3 l	€2.20

Schweppes bitters

Bitter lemon ● Tonic water ● Ginger ale	0.2 l	€3.50
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BEER

PARK pilsner on tap	0.3 l	€3.10
	0.5 l	€4.40
Diebels Alt on tap	0.2 l	€2.80
	0.3 l	€3.50
PARK pilsner non-alcoholic	Bottle 0.33 l	€3.10
Valentins wheat beer on tap • Light wheat	0.3 l	€3.10
	0.5 l	€4.40
Valentins dark wheat	Bottle 0.5	€4.40
Valentins wheat beer, non-alcoholic	Bottle 0.5 l	€4.40

SPARKLING WINE

	0.1 l	0.75 l
Winzersekt sparkling wine	€7.50	€36.50
Champagne, Théophile Louis Roederer • Champagne	€11.50	€65.00

FRUIT BRANDY

Williams pear, Schladerer	40% vol.	2 cl	€5.50
Mirabelle plum, Schladerer	42% vol.	2 cl	€5.50
Cherry, Schladerer	42% vol.	2 cl	€5.50
Aged apricot, Prinz	41% vol.	2 cl	€6.50
Aged hazelnut, Prinz	41% vol.	2 cl	€6.50

COGNAC & BRANDY

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 & BOURBON

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
Bacardi Carta Blanca	37.5% vol.	2 cl	€3.50
Myers's rum	40% 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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