

Dear Guests,

Welcome to our *Landhaus*.

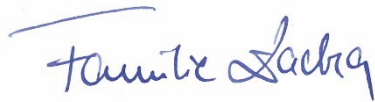
Our restaurant is located in former 18th-century stables, as intimate and cozy as can be. Its walls are amongst the longest-standing structures of the Fasanerie country palace.

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 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,

A handwritten signature in blue ink, appearing to read "Familie Zadra", with a horizontal line 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 PRIX-FIXE MENU

Cream of sweet-potato soup with ginger
With vegetable chips, sprouts and parsley

€8.50



Tafelspitz boiled beef with beets
Butter potatoes and horseradish cream

€22.50



South Tyrolean apple strudel with whipped cream
Accompanied by a scoop of chestnut-cream ice cream

€11.50

As a three-course dinner: €39.50

A GREAT WAY TO START | APPETIZERS

Beet carpaccio (vegan)

With vegan feta, arugula, toasted walnuts and sun-dried tomatoes

€14.50

Ravioli stuffed with olives and tomatoes (vegetarian)

With brown butter, vegan parmesan and arugula

€13.00

House-marinated rainbow trout with honey-dill cream

Crisp potato-pancake sticks and lamb's lettuce

€17.00

GOOD TO THE LAST DROP | SOUPS

Beef bouillon with bone-marrow soup dumplings

Root vegetables and chives

€9.50

Cream of sweet-potato soup with ginger (vegetarian)

With vegetable chips, sprouts and parsley

€8.50

LIGHT AND HEALTHY | SALADS

Featuring crisp lettuce from local fields, croutons made of our Vinschgau bread and creamy traditional house-style dressing.

Small house salad (vegetarian)	€6.00
Large house salad (vegetarian)	€10.50
Large house salad Sautéed filet of trout Lemon pesto	€18.00
Large house salad Sautéed strips of roast beef Onion au jus	€20.50
Large lamb's-lettuce salad Fried breast of chicken in a pumpkin-seed breading	€18.00

ALL ABOARD | LIGHT DISHES

Classic flammkuchen (traditional Alsatian white pizza)

With crème fraîche, onions and bacon

€11.50

South Tyrolean flammkuchen

With South Tyrolean bacon, pesto, sun-dried tomatoes and arugula

€13.50

Vegetarian flammkuchen (vegetarian)

With cherry tomatoes, pesto, goat-milk cream cheese and arugula

€13.50

Landhaus cheese platter (vegetarian)

With camembert, Tyrolean cheese, rock-salt cheese, mountain cheese and Landhaus nut bread

€16.00

Landhaus cheese and charcuterie platter

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

€16.50

PLANT-BASED DELIGHTS | VEGETARIAN & VEGAN DISHES

Fried polenta gnocchi in paprika sour cream (vegan)

Vegan feta, paprika, cherry tomatoes, snap peas, arugula

€14.50

Vegetarian “meat” loaf with hazelnuts and walnuts (vegetarian)

With cream sauce, root vegetables and parsleyed potatoes

€14.00

South Tyrolean cheese *knödel* dumplings on Bliestal cheese cream (vegetarian)

Served with a side salad

€16.00

UPSTREAM AND DOWN ON THE FARM | MEAT AND FISH DISHES

Crisp-fried *wiener schnitzel* veal cutlet

With fried potatoes, creamed savoy cabbage and cranberry compote

€24.00

Tafelspitz boiled beef with beets

Butter potatoes and horseradish cream

€22.50

Onion beef roast – The Landhaus classic

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

€28.00

Salmon filet with brown butter

With leaf spinach and pappardelle

€26.00

Filet of pikeperch with saffron sauce

With balsamico vegetables and crisp potato-pancake sticks

€23.00

SWEETS FOR THE SWEET | LANDHAUS DESSERTS

Bozen chocolate soufflé

With macadamia-nut ice cream, cranberry preserves and whipped cream

€10.50

South Tyrolean apple strudel with whipped cream

Accompanied by a scoop of chestnut-cream ice cream

€11.50

Sorbet trio (vegan)

Fruit sauce and fresh fruit

€9.50

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 Schreckbichl winery 🍷 South Tyrol		€39.00
Chardonnay, Lafoa, DOC Praedium Selection Schreckbichl winery 🍷 South Tyrol		€49.00
Sauvignon blanc, Prail, DOC, Praedium Selection Schreckbichl winery 🍷 South Tyrol		€39.00

WHITE WINE FROM THE PALATINATE

	0.2 l	0.75 l
Pinot blanc & Auxerrois • dry Eugen Spindler • Lindenhof winery • Palatinate	€9.50	€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 Hartmann winery • Palatinate	€8.50	€24.50

ROSÉ FROM THE PALATINATE

Rosé demi-sec
Eugen Spindler 🌿 Lindenhof winery 🌿 Palatinate

0.2 l 0.75 l

€8.00 €24.50

Rosé demi-sec
Hartmann winery 🌿 Palatinate

€8.00 €24.50

RED WINE FROM SOUTH TYROL

Edelvernatsch dry
Cantina Kaltern 🌿 South Tyrol

0.2 l 0.75 l

€9.20 €25.00

Blauburgunder
Cantina Kaltern 🌿 South Tyrol

€9.80 €29.50

Merlot riserva, Siebeneich
Schreckbichl winery 🌿 South Tyrol

€42.00

RED WINE FROM THE PALATINATE

Spätburgunder, Freinsheim, dry
Hartmann winery 🌿 Palatinate

0.2 l 0.75 l

€9.20 €25.50

Regent, demi-sec
Hartmann winery 🌿 Palatinate

€8.00 €24.50

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
	0.4 l	€4.80

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 ● 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	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	0.5 l	4.40
Valentins wheat beer, non-alcoholic	Bottle 0.5 l €4.40	0.5 l	4.40

SPARKLING WINE

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

FRUIT BRANDY

Williams pear, Südwestpfalz distillery	40 % vol.	2 cl	€6.00
Mirabelle plum, Südwestpfalz distillery	42 % vol.	2 cl	€6.00
Aged apricot, Prinz	41% vol.	2 cl	€6.50
Hazelnut, Südwestpfalz distillery	41 % vol.	2 cl	€6.00
Raspberry, Südwestpfalz distillery	41 % vol.	2 cl	6.00

COGNAC

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

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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