

# Dear Guests,

Welcome to our *Landhaus*.

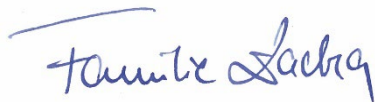
Our restaurant is located in former 18th-century stables, as intimate and cozy as can be. Its walls are amongst the longest-standing structures of the Fasanerie country palace.

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, wine 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 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 | €7.50 |
| Aperol spritz                                 | 15 cl | €7.50 |
| Landhaus kir royal                            | 15 cl | €7.50 |
| <br>  |       |       |
| Campari orange                                | 0.2 l | €6.50 |
| <br>  |       |       |
| Winzersekt estate sparkling wine              | 10 cl | €7.50 |
| Prosecco                                      | 10 cl | €5.50 |
| <br>  |       |       |
| Martini                                       | 5 cl  | €4.50 |
| Rosso ● Bianco                                |       |       |
| <br>  |       |       |
| Sherry  | 5 cl  | €4.50 |
| Medium ● Dry                                  |       |       |
| <br>  |       |       |
| Port wine, red                                | 5 cl  | €4.50 |
| <br>  |       |       |
| Pernod  | 4 cl  | €4.00 |
| Ricard pastis                                 | 4 cl  | €4.00 |

## LANDHAUS PRIX-FIXE MENU

### Beef bouillon

Served with one cheese and one bacon *knödel* dumpling

€8.50



### Tyrolean veal schnitzel, stuffed with Tyrolean mountain cheese

Served with fried potatoes and lamb's lettuce salad

€24.00



### Homemade *Kaiserschmarrn* shredded pancakes with raisins

Accompanied by applesauce and vanilla ice cream

€12.00

**As a three-course dinner: €39.50**

## A GREAT WAY TO START | APPETIZERS

**Baked tofu with king-trumpet mushrooms, vegetable sticks** (vegan)  
And a bed of seasonal salads with balsamic dressing €13.00

**Vegan carpaccio of red beet, sweet potato and kohlrabi** (vegan)  
With lime vinaigrette, sun-dried tomatoes and arugula €14.00

**Mezzaluna pasta stuffed with ricotta and chanterelles** (vegetarian)  
With brown butter and parmesan €14.50

## GOOD TO THE LAST DROP | SOUPS

**Beef bouillon**  
Served with one cheese and one bacon knödel dumpling €8.50

**Cream of hokkaido pumpkin soup** (vegan)  
Delicately seasoned with curry, ginger and lemongrass €7.50

## LIGHT AND HEALTHY | SALADS

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

|  |        |
|--|--------|
| <b>Small house salad</b> (vegetarian)  | €6.00  |
| <b>Large house salad</b> (vegetarian)  | €10.50 |
| <b>Large house salad</b><br>With sautéed breast of chicken and thyme honey       | €18.50 |
| <b>Large house salad</b><br>With sautéed filet of pikeperch and basil pesto      | €19.50 |
| <b>Large house salad</b><br>With sautéed strips of roast beef and onion dressing | €20.50 |

## 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, gorgonzola, pesto 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

### **Vegan lemon-spinach spaghetti** (vegan)

With cherry tomatoes and toasted pine nuts

€15.50

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

Served with a side salad

€16.50

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

### **Tyrolean veal schnitzel, stuffed with Tyrolean mountain cheese**

Served with fried potatoes and lamb's lettuce salad

€24.00

### **South Tyrolean beef stroganoff**

With thick *Schupfnudeln* noodles, pickle, mushroom, pearl onions and paprika

€22.00

### **Onion beef roast – The Landhaus classic**

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

€28.00

### **Braised lamb shank in its own gravy**

With rosemary *rösti* potato pancakes and ratatouille

€23.00

### **Sautéed filet of pikeperch on Riesling sauce**

Served with pumpkin slices and hash-brown potato sticks

€23.00

### **Trout meunière with brown butter**

Served with steamed parsley potatoes and wild broccoli with almonds

€25.00

## SWEETS FOR THE SWEET | LANDHAUS DESSERTS

|  |        |
|--|--------|
| <b>Homemade <i>Kaiserschmarrn</i> shredded pancakes with raisins</b> (vegetarian)<br>Accompanied by applesauce and vanilla ice cream     | €12.00 |
| <b>Tonka-bean panna cotta</b> (vegetarian)<br>With fresh berries   | €9.50  |
| <b>Tyrolean <i>Buchteln</i> rolls à la Maria, stuffed with yellow plum</b> (vegetarian)<br>Served with vanilla sauce and apricot compote | €12.00 |
| <b>Sorbet trio</b> (vegan)<br>Fruit sauce and fresh fruit  | €9.50  |

## COFFEE & TEA

|                    |       |
|--------------------|-------|
| Espresso           | €2.80 |
| Double espresso    | €4.20 |
| Espresso macchiato | €3.00 |
| Cup of coffee      | €3.10 |
| Pot of coffee      | €4.50 |
| Cappuccino         | €3.80 |
| Café au lait       | €3.80 |
| Latte macchiato    | €3.80 |



Hot chocolate

€3.80

Cup of tea

€3.10

## WHITE WINE FROM SOUTH TYROL

|  | 0.2 l | 0.75 l |
|--|-------|--------|
| Goldmuskateller<br>Cantina Kaltern South Tyrol                                     | €9.20 | €25.00 |
| Pinot bianco DOC<br>Cantina Kaltern South Tyrol                                    | €9.20 | €25.00 |
| Pinot grigio DOC<br>Cantina Kaltern South Tyrol                                    | €9.20 | €25.00 |
| Chardonnay DOC<br>Cantina Kaltern South Tyrol                                      | €9.20 | €25.00 |
| Sauvignon blanc DOC<br>Cantina Kaltern South Tyrol                                 | €9.50 | €27.50 |
| Pinot bianco, Berg DOC<br>Schreckbichl winery South Tyrol                          |       | €39.00 |
| Chardonnay, Lafoa, DOC Praedium Selection<br>Schreckbichl winery South Tyrol       |       | €49.00 |
| Sauvignon blanc, Prail, DOC, Praedium Selection<br>Schreckbichl winery South Tyrol |       | €39.00 |

## WHITE WINE FROM THE PALATINATE

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

## ROSÉ FROM THE PALATINATE

|  | 0.2 l | 0.75 l |
|--|-------|--------|
| Pfefferer Pink dry<br>Schreckbichl winery • South Tyrol    | €9.50 | €27.50 |
| Rosé dry<br>Eugen Spindler • Lindenhof winery • Palatinate | €8.00 | €24.50 |
| Rosé demi-sec<br>Hartmann winery • Palatinate              | €8.00 | €24.50 |

## RED WINE FROM SOUTH TYROL

|   | 0.2 l | 0.75 l |
|---|-------|--------|
| Edelvernatsch dry<br>Cantina Kaltern • South Tyrol                  | €9.20 | €25.00 |
| Blauburgunder<br>Cantina Kaltern • South Tyrol                      | €9.80 | €29.50 |
| Merlot riserva, Siebeneich DOC<br>Schreckbichl winery • South Tyrol |       | €42.00 |

## RED WINE FROM THE PALATINATE

|   |       |        |
|---|-------|--------|
|   | 0.2 l | 0.75 l |
| Spätburgunder dry<br>Hartmann winery • Palatinate | €9.20 | €25.50 |
| Regent demi-sec<br>Hartmann winery • Palatinate   | €8.00 | €24.50 |

## NON-ALCOHOLIC BEVERAGES

### MINERAL WATER

|   |        |       |
|---|--------|-------|
| Bellaris mineral water, medium or natural | 0.25 l | €3.00 |
| Bellaris mineral water, medium or natural | 0.75 l | €6.90 |

### JUICE

|                |       |       |
|----------------|-------|-------|
| Orange • Apple | 0.3 l | €4.00 |
|----------------|-------|-------|

### THIRST QUENCHERS

|                                 |        |       |
|---------------------------------|--------|-------|
| Bellaris cola                   | 0.33 l | €3.60 |
| Bellaris sugar-free cola        | 0.33 l | €3.60 |
| Bellaris orange soda            | 0.33 l | €3.60 |
| Bellaris lime soda              | 0.33 l | €3.60 |
| Bellaris apple-juice spritzer   | 0.33 l | €3.60 |
| Bellaris currant-juice spritzer | 0.33 l | €3.60 |
| Orangina                        | 0.25 l | €4.20 |
| Iced tea                        | 0.3 l  | €3.00 |

### Schweppes Bitters

|   |       |       |
|---|-------|-------|
| Bitter lemon • Tonic water • Ginger ale | 0.2 l | €3.90 |
|---|-------|-------|

## BEER

|   |               |       |
|---|---------------|-------|
| PARK pilsner on tap                       | 0.3 l         | €3.50 |
|   | 0.5 l         | €4.80 |
| Zweibrücker light wheat beer on tap       | 0.3 l         | €3.50 |
|   | 0.5 l         | €4.80 |
| PARK Schwarzbock                          | 0.33 l bottle | €3.50 |
| PARK pilsner non-alcoholic                | 0.33 l bottle | €3.50 |
| Valentins wheat beer on tap • Light wheat | 0.3 l         | €3.80 |
|   | 0.5 l         | €5.00 |
| Valentins dark wheat                      | 0.5 l bottle  | €5.00 |
| Valentins wheat beer, non-alcoholic       | 0.5 l bottle  | €5.00 |

## SPARKLING WINE

|                            |        |        |
|----------------------------|--------|--------|
|                            | 0.1 l  | 0.75 l |
| Winzersekt sparkling wine  | €7.50  | €36.50 |
| Champagne                  | €12.50 | €79.00 |
| Louis Roederer • Champagne |        |        |

## FRUIT BRANDY

|                                     |           |      |       |
|-------------------------------------|-----------|------|-------|
| Williams pear, Südpfalz distillery  | 40 % vol. | 2 cl | €6.00 |
| Mirabelle plum, Südpfalz distillery | 42 % vol. | 2 cl | €6.00 |
| Aged apricot, Prinz                 | 41% vol.  | 2 cl | €6.00 |
| Aged hazelnut, Prinz                | 41% vol.  | 2 cl | €6.00 |
| Raspberry, Südpfalz 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 |
| Hendrick's gin       | 40% vol.   | 2 cl | €4.50 |
| Bacardi Carta Blanca | 37.5% 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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