

Dear Guests,

Welcome to our *Landhaus*.

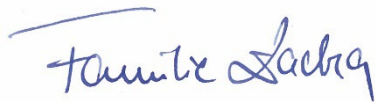
Our restaurant is located in former 18th-century stables, as intimate and cozy as can be. Its walls are amongst the longest-standing structures of the Fasanerie country palace.

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, appearing to read "Familie Zadra". The signature is written in a cursive, flowing style 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	€7.50
Aperol spritz	15 cl	€7.50
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 apple-celery soup (vegan)
with potato straw

€9.00



Braised beef cheeks in its own sauce
on creamy polenta and savoy cabbage

€21.00



Homemade knödel dumpling of yellow plums and nougat (vegetarian)
with vanilla sauce

€12.00

As a three-course dinner: €39.50

A GREAT WAY TO START | APPETIZERS

Marinated filet of salmon with a wild-herb salad
and sautéed king-trumpet mushrooms €16.00

Marinated grilled skillet of bok choy, radicchio and endive (vegan)
baked with vegan cream cheese and served with bruschetta €14.00

Ravioli stuffed with fig and ricotta(vegetarian)
with brown butter and parmesan €15.00

GOOD TO THE LAST DROP | SOUPS

Beef bouillon
with root vegetables and little liver dumplings €9.50

Cream of apple-celery soup (vegan)
with potato straw €9.00

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) €7.00

Large house salad (vegetarian) €11.00

Large house salad
with sautéed breast of chicken and thyme honey €18.00

Large house salad
with strips of lukewarm roast beef and herb butter €21.00

ALL ABOARD | LIGHT DISHES

Classic flammkuchen (traditional Alsatian white pizza)
with crème fraîche, onions and bacon

€12.00

South Tyrol flammkuchen
with South Tyrolean bacon, pesto, sun-dried tomatoes and arugula

€14.00

Vegetarian flammkuchen (vegetarian)
with goat cheese, pear and thyme

€13.00

Landhaus cheese platter (vegetarian)
With camembert, Tyrolean cheese, rock-salt cheese,
mountain cheese and Landhaus nut bread

€17.00

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

€18.00

PLANT-BASED DELIGHTS | VEGETARIAN & VEGAN DISHES

Lemon risotto with arugula (vegetarian) <i>with sautéed shrimp</i>	€16.00 €23.00
Savoy-cabbage roulade stuffed with mushrooms, carrots, celery and leek (vegan) served with vegan vegetable sauce and potatoes au gratin	€18.00

UPSTREAM AND DOWN ON THE FARM | MEAT AND FISH DISHES

Original wiener schnitzel with cranberry compote and potato salad with watercress and frisée lettuce	€26.50
Braised beef cheeks in their own sauce on creamy polenta and savoy cabbage	€21.00
Pan-fried veal liver with caramelized red onions and potato-pumpkin mash	€23.00
Onion beef roast – The Landhaus classic With fried potatoes, green beans and bacon, sautéed onions and Lagrein red-wine sauce	€28.00
Roasted whole gilthead seabream with baby spinach and pine nuts and parsley potatoes	€36.00

SWEETS FOR THE SWEET | LANDHAUS DESSERTS

Homemade knödel dumpling of yellow plums and nougat with vanilla sauce	€12.00
Tartlet of mango, lime and nut (vegan) with fresh fruits of the season	€10.50
Warm little chocolate cake with apricot compote and pistachio ice cream	€11.00

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 Cantina Kaltern • South Tyrol	€9.20	€25.00
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

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

RED WINE FROM SOUTH TYROL

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

RED WINE FROM THE PALATINATE

	0.2 l	0.75 l
Spätburgunder dry Hartmann winery • Palatinate	€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	€3.00
Bellaris mineral water, medium or natural	0.75 l	€6.90

JUICE

Orange • Apple	0.3 l	€4.00
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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
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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 Louis Roederer • Champagne	€12.50	€79.00

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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