

# Dear Guests,

Welcome to our *Landhaus*.

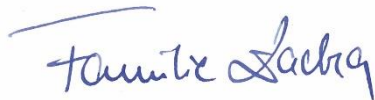
Our restaurant is located in former 18th-century stables, as intimate and cozy as can be. Its walls are amongst the longest-standing structures of the Fasanerie country palace.

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 asparagus soup** (vegan) €9.00  
with wild-garlic pesto and croutons



**Braised beef cheeks in their own sauce** €21.00  
on creamy polenta and savoy cabbage



**Tiramisu à la Maria** (vegetarian) €12.00

**As a three-course dinner: €39.50**

## A great way to start | Appetizers

**House-marinated filet of salmon with asparagus salad**  
and lime-honey dill sauce €16.00

**Rice-paper rolls with glass noodles, tofu and soy sprouts** (vegan)  
with homemade sweet-sour sauce €14.00

**Ravioli stuffed with olives and tomatoes** (vegetarian)  
with brown butter, shaved parmesan and arugula €15.00

## Good to the last drop | Soups

**Beef bouillon**  
with root vegetables and strips of savory herb pancake €9.50

**Cream of asparagus soup** (vegan)  
with wild-garlic pesto and croutons €9.00

## 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)	€7.00
<b>Large house salad</b> (vegetarian)	€11.00
<b>Large house salad</b> with sautéed breast of chicken and thyme honey	€18.00
<b>Large house salad</b> 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 green and white asparagus, cherry tomatoes and goat cheese €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

**Homemade *Kiachl* savory fried-dough pastry** (vegetarian)  
with sauerkraut and wild lingonberries €18.00

**Hand-rolled vegetable strudel** (vegan)  
stuffed with asparagus, carrots, leek and mushrooms,  
served with vegan vegetable gravy €19.50

## **Upstream and down on the farm | Meat and fish dishes**

**Asparagus (300g) with parsleyed potatoes**  
with your choice of hollandaise sauce or brown butter €23.00

Served with your choice of:

Air-cured and boiled ham + €7.00

Veal cutlet + €12.00

**Original wiener schnitzel with cranberry compote**  
served with potato-pickle salad €26.50

**Braised beef cheeks in their own sauce**  
on creamy polenta and savoy cabbage €21.00

**Onion beef roast – The Landhaus classic**  
With fried potatoes, green beans and bacon, sautéed onions and Lagrein red-wine sauce €28.00

**Sautéed filet of pikeperch on Riesling sauce**  
served with balsamic-honey vegetables and pesto pasta €26.00

### **List of allergens, ingredients and 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.

## Sweets for the sweet | Landhaus desserts

<b>Tiramisu à la Maria</b> (vegetarian)	€11.00
<b>Tartlet of mango, lime and nut</b> (vegan) with fresh fruits of the season	€10.50
<b>Homemade <i>Palatschinken</i> crepes with fresh cheese</b> (vegetarian) with strawberry-mint salad	€12.00

## 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	€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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