

Dear Guests,

Welcome to our *Landhaus*.

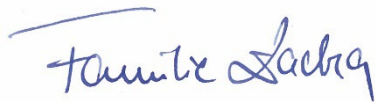
Our restaurant is located in former 18th-century stables, as intimate and cozy as can be. Its walls are amongst the longest-standing structures of the Fasanerie country palace.

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 | €9.00 |
| 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

South Tyrolean potato soup (VEGAN)
with croutons

€9.00



Oven-fresh pork roast in its own gravy
with cooked cabbage and semmelknödel bread dumplings

€24.00



The Landhaus dessert in a glass (VEGETARIAN)
With forest berries, quark-lemon cream, crumble and fresh mint

€10.50

As a three-course dinner: €39.50

A GREAT WAY TO START | APPETIZERS

Salmon marinated in-house with honey-mustard dill sauce
and rösti potato pancakes €16.00

Carpaccio of *Saumagen* haggis
with mustard-radish vinaigrette €14.00

Avocado tartar with beet and onion (VEGAN)
with a bouquet of summer salad €13.00

South Tyrolean *Schlutzkrampfen* ravioli (vegetarian)
with brown butter, shaved parmesan and arugula €15.00

GOOD TO THE LAST DROP | SOUPS

Beef bouillon
with strips of herb crêpes €9.50

South Tyrolean potato soup (VEGAN)
with croutons €9.00

SALADS

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

| | |
|---|--------|
| Small house salad (vegetarian) | €8.00 |
| Large house salad (vegetarian) | €12.00 |
| Large house salad with sautéed breast of chicken and thyme honey | €19.00 |
| Large house salad garnished with goat-cheese crostini and honey | €18.00 |
| Large house salad with strips of lukewarm roast beef and onion dressing | €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 cherry tomatoes, arugula, mushrooms, spring onions and mozzarella | €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

| | |
|---|--------|
| Semmelknödel bread dumplings in a creamy mushroom sauce (VEGETARIAN) with pan-fried breadcrumbs | €17.00 |
| Summer spelt noodles (VEGAN) With cherry tomatoes, spinach, lemon and pine nuts | €18.00 |

UPSTREAM AND DOWN ON THE FARM | MEAT AND FISH DISHES

Cordon bleu of veal

served with potatoes au gratin and a seasonal bouquet of salads

€27.00

Oven-fresh pork roast in its own gravy

with cooked cabbage and Semmelknödel bread dumplings

€24.00

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 rainbow trout on a nest of vegetables

Served with Riesling sauce and a barley timbale

€25.00

List of allergens, ingredients and residual 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

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|---|--------|
| Homemade strawberry tiramisu (VEGETARIAN) | €11.00 |
| Chocolate-hazelnut tartlet (VEGAN) with fresh fruits of the season | €12.00 |
| The Landhaus dessert in a glass (VEGETARIAN) with forest berries, quark-lemon cream, crumble and fresh mint | €10.50 |

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 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 |
|----------------|-------|-------|

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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