



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 tarte flambée 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,

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
<i>Landhaus</i> 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 MENU

Cream of parsley root soup (vegetarian)
Fresh parsley • vegetable chips

€ 6.50



Homemade *sauerbraten* of venison
Red cabbage with apple • Buttered spätzle • Chestnuts • Crisp hay-cured ham

€ 23.50



Creamy cherry tartlet in a glass
Bourbon vanilla ice cream • Spiced cherries

€ 6.50

As a three-course dinner: € 34.00

A GREAT WAY TO START | APPETIZERS

Tomato mozzarella (vegetarian)

Buffalo mozzarella • basil • balsamic glaze • lambs lettuce

€ 11.50

or **vegan** with cashew mozzarella

€ 13,50

Goat cheese, rosemary, honey ravioli

Goat cream cheese • Arugula • Nut butter

€ 11.50

as main course

€ 14,50

Smoked Salmon Tartar

Crème fraîche • Capers • Dill • Pernod • Pumpkin-seed potato pancakes

€ 16.50

GOOD TO THE LAST DROP | SOUPS

Bouillon of South Tyrolean soup meat

Root vegetables • Marrow dumplings

€ 6.50

Cream of parsley root soup (vegetarian)

Fresh parsley • Vegetable chips

€ 6.50

ENERGY ON YOUR PLATE | SALADS

Crisp salads featuring lettuce from local fields, croutons of our Vinschgau bread and creamy traditional house-style dressing

Small house salad	€ 4.50
Large house salad	€ 9.50
Large house salad Sautéed filet of trout • Gremolata	€ 19.50
Large house salad Sautéed strips of roast beef • onion jus	€ 19.50
Lamb's lettuce salad Fried chicken in pumpkin breading • Potato dressing	€ 17.50

COME ABOARD | LIGHT DISHES

Classic Flammkuchen (traditional Alsatian white pizza)

Lardons of bacon • Onion

€ 10.50

South Tyrol Flammkuchen

South Tyrolean bacon • Wild-garlic pesto • Sun-dried tomatoes

€ 12.50

Goat Cheese Flammkuchen

Goat cream cheese • Pear • Honey

€ 12.50

Landhaus cheese platter

Chutney of the season • Landhaus nut bread

€ 14.50

Landhaus cheese and charcuterie platter

Air-cured salami • Tyrolean bacon • Air-cured ham
Parmesan • Swiss Appenzeller cheese • Landhaus nut bread

€ 15.50

Half a Vinschgau rye-sourdough bread

Herb cream-cheese dip • Butter

€ 4.50

FROM THE GARDEN | VEGETARIAN & VEGAN DISHES

Sautéed Seitan in Orange sauce (vegan)

Broccolini • Potato pancake

€ 17.50

Potato goulash (vegan)

Sweet potato chips • Bell pepper • Carrot • Vegan cream cheese • Wild-garlic pesto

€ 15.50

Pan-fried beet and spinach napkin dumplings (vegetarian)

Tyrolean gray-cheese sauce • Puffed buckwheat

€ 15.50

South Tyrolean potato pancakes prepared au gratin (vegetarian)

Parmesan • Mozzarella • Swiss Appenzeller cheese • Colorful salad

€ 14.50

UPSTREAM AND DOWN ON THE FARM | MEAT AND FISH DISHES

Sous vide cooked filet of pork filled prunes Beans with bacon • fried potatoes • creamy pepper sauce	€ 19.50
Homemade <i>sauerbraten</i> of venison Red cabbage with apple • Buttered spätzle • Chestnuts • Crisp hay-cured ham	€ 23.50
Braised Beef Cheeks Pappardelle • Balsamic vegetables • Lagrein red-wine sauce	€ 21.50
Duck Breast à l'Orange Red with Apples • Bread Dumplings • Butter Melt	€ 24.50
Trout à la meunière (<i>practically bone free</i>) Parsleyed potatoes • Nut butter • Colorful salad	€ 17.50
Filet of salmon pan-fried in sage butter Leaf spinach • Pumpkin seed-potato cakes • White wine sauce	€ 24.50

SWEETS FOR THE SWEET | LANDHAUS DESSERTS

Salted Caramel Ice

Caramelized Walnuts • Nut Brittle • Espresso Espuma • Prinz Salted Caramel Liqueur € 8.50

Creamy cherry tartlet in a glass

Bourbon vanilla ice cream • Spiced cherries € 6.50

Trio of sorbets (vegan)

Fruit sauce • Fresh fruit € 7.50

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 SOUTHERN 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 Praedium Selection ● Schreckbichl winery ● Colterenzio		€ 39.00
Chardonnay, Lafoa, DOC Praedium Selection Cantina Coterenzio ● Schreckbichl winery ● Colterenzio		€ 49.00
Sauvignon blanc, Prail, DOC, Praedium Selection Cantina Coterenzio ● Schreckbichl winery ● Colterenzio		€ 39.00

WHITE WINE FROM THE PALATINATE

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

ROSÉ FROM SOUTHERN TYROL

Lagrein rosé DOC
Schreckbichl winery • Colterenzio

0.2 l 0.75 l
€ 9.50 € 27.50

ROSÉ FROM THE PALATINATE

Rosé demi-sec
Eugen Spindler • Lindenhof winery • Palatinate

0.2 l 0.75 l
€ 6.00 (1.0 l) € 26.50

Rosé demi-sec
Benderhof winery • Palatinate

€ 8.00 € 24.50

RED WINE FROM SOUTHERN 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
DOC selection • Schreckbichl winery • Girlan • South Tyrol

€ 42.00

RED WINE FROM THE PALATINATE

Spätburgunder, Freinsheim, dry
Benderhof winery • Palatinate

0.2 l 0.75 l
€ 9.20 € 25.50

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
-----------------------------------------------------------------------	-------	--------

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 ● White grape ● 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
-----------------------------------------	-------	--------

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
Valentins wheat beer on tap • Light wheat	0.3 l	€ 3.10
	0.5 l	€ 4.40
Valentins dark wheat	Bottle 0.5 l	€ 4.40
Valentins wheat beer non-alcoholic	Bottle 0.5 l	€ 4.40

SPARKLING WINE

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

FRUIT BRANDY

Williams pear, Schladerer	40% vol.	2 cl	€ 5.50
Mirabelle plum, Schladerer	42% vol.	2 cl	€ 5.50
Cherry, Schladerer	42% vol.	2 cl	€ 5.50
Aged apricot, Prinz	41% vol.	2 cl	€ 6.50
Aged hazelnut, Prinz	41% vol.	2 cl	€ 6.50

COGNAC & BRANDY

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 & BOURBON

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
Last updated: March 01, 2022 | All rights reserved.