

Appetizers

Mixed leaf salad
Raw vegetables / croutons / seeds
E, G, H, L, M
15 €

Mixed leaf lettuce / wild herbs
House dressing / goat cheese / orange-thyme-honey
A, C, E, F, G, H, L, M
21 €

Mixed leaf lettuce / wild herbs
House dressing / chicken breast strips or king prawns
A, C, E, F, G, H, L, M
21 €

Soups

Clear beef soup
Mixed insert
A, C, F, G, L, M
16 €

Tomato soup / gin / cream / basil
B, C, E, G, H,
16 €

All dishes and drinks can contain the following substances or produced from these substances:
Glutenous cereals, eggs, fishes, peanuts, soya beans, milk, edible nuts, celery, mustard, sesame seed, sulfur dioxide and sulfites, lupines, molluscs.
If you have any questions, please ask our service team or kitchen staff

Pasta Dishes

Tagliatelle
Shrimp / Parmesan
A, C, G, L, M
23 €

Main courses

Whole roasted Bodetal trout
Parsley potatoes / lemon / salat
B, D, F, G, L, M
38 €

Fried guinea fowl breast
Rosemary potato / green asparagus
B, C, D, F, G, L, M
39 €

Australian roast beef steak 300 g
Baked potato / sour cream / seasonal vegetables / herb butter
F, G, H, L, M
52 €

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Sweet treats

Refreshing sorbet trilogy 'Rothe Forelle'
3 scoops of homemade sorbet / fruit / meringue

A, C, E, F, G, H, P

19 €

Tonka bean crème brûlée

A, C, E, F, G, H, O, P

19 €

a digestive at the end

Recommendation of the month from our bartender Franky

"Böckelbart" herbal liqueur from the Landskron brewery 4cl

6.60 €

Scheibel Premium Plus Apricot 2cl

8 €

Scheibel Edles Faß Haselnut 2cl

10 €

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Landhaus Menue
Monday, 02nd February 2026

Beef carpaccio
Basil oil / Parmesan cheese
21 €

Cream of mushroom soup
Our own addition
14 €

Mango sorbet with sparkling wine
12 €

Baked falafel patties
Mixed leaf salad / Cherry tomatoes / Olives
28 €

or

Pike-perch fillet
Turmeric sauce / bouillon potatoes
38 €

or

Boiled beef
Horseradish foam / bouillon potatoes
38 €

Chocolate mousse in a Baumkuchen coating
Mulled wine sorbet / almond cream
15 €

Cheese selection*
fruit bread / fig mustard
19 €

2-course menu	39 €
with soup and main dish	
3-course menu	54 €
with soup, main dish and dessert	
4-course menu	59 €
with starter, soup, main dish and dessert	
5-course menu	66 €
with starter, soup, main dish, dessert and cheese	
6-course menu	72 €

