

## *Appetizers*

Tartar of salmon trout  
mango / wakame  
D, F, R  
**19 €**

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 €**

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

## *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 €**

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

*Landhaus Menue*  
*Saturday, 14<sup>th</sup> February 2026*

Vitello Tonnato  
Capers / Wild salad  
**21 €**

\*\*\*

Cream of pumpkin soup  
Roasted seeds / Pumpkin seed oil  
**14 €**

\*\*\*

Mountain peach sorbet with sparkling wine  
**12 €**

\*\*\*

Taboulé / Rocket  
Cherry tomatoes / Olives / Mint  
**28 €**

or

Pan-fried sea bass fillet  
Ratatouille / Rosemary potatoes  
**€38**

or

Pink roasted roast beef  
Braised Romanesco / Potato balls  
**€38**

\*\*\*

Chocolate brownie  
Red wine cherries / Mango sorbet  
**15 €**

\*\*\*

Cheese selection\*  
Fruit bread / fig mustard  
**19 €**

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