

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, 16th February 2026

Beef carpaccio
Basil oil / Parmesan cheese
21 €

Oriental vegetable soup / Croutons
14 €

Mango sorbet with sparkling wine
12 €

Swabian cheese spaetzle / Fried onions
28 €

or

Fried halibut
Potato and fennel vegetables
38 €

or

Fried pork fillet
Mushroom ragout / Parsnip cream / Carrot vegetables
38 €

Cheesecake tartlets
Green tea ice cream / Mango ragout
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 €