

## *Appetizers*

Tartar of salmon trout  
mango / wakame

D, R

**19 €**

Mixed leaf lettuce / wild herbs  
House dressing / goat cheese / orange-thyme

**21 €**

Mixed leaf lettuce / wild herbs  
House dressing / chicken breast strips or king prawns

B, H, N

**21 €**

## *Soups*

Clear beef soup  
royale / sliced pancakes

A, C, G, L

**16 €**

Wild garlic cream soup  
smoked trout

D, G, L, O

**16 €**

## *Main courses*

Swabian noodles with wild garlic  
tomato concasse / mountain cheese

A, C, G

**23 €**

Tagliatelle

shrimp / ginger / tomato / Parmesan

A, B, C, G

**28 €**

Whole roasted Bodetal trout  
parsley potatoes / lemon / salat

A, B, D

**38 €**

Fried roasted saddle of lamb  
thyme jus / mashed potatoes with wild garlic  
glazed tomatoes

G

**39 €**

Australian roast beef steak 300 g  
baked potato / sour cream / seasonal vegetables / herb butter

G, L

**56 €**

## *Sweet treats*

Refreshing sorbet trilogy 'Rothe Forelle'  
3 scoops of homemade sorbet / fresh berries

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

19 €

Vanilla crème brûlée  
rhubarb sorbet / strawberries

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 €

*Landhaus Menue*  
*Wednesday, 01<sup>st</sup> April 2026*

Burrata  
assorted vegetables / rocket salad  
**21 €**

\*\*\*

Carrot cream soup  
croutons  
**14 €**

\*\*\*

Plum sorbet with a splash of sparkling wine  
**12 €**

\*\*\*

Ricotta-filled pasta pockets  
sage / tomatoes / olives / rocket  
**28 €**

or

Pan-fried prawns  
wild garlic risotto / courgette  
**38 €**

or

Beef cheek braised in red wine  
pointed cabbage / fried bread dumplings  
**38 €**

\*\*\*

Curd cheese strudel  
marinated strawberries / cucumber - basil 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>