

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
Thursday, 19th March 2026

Beef Carpaccio
Basil oil / Parmesan
21 €

Cream of Celery Soup
Ham
14 €

Mint sorbet with a splash of cider
12 €

Vegetable puff pastry strudel
Herb quark / lamb's lettuce
28 €

or

Pan-seared sea bass fillet
Spring vegetables / Cream of parsnip soup
38 €

or

Truffled veal Bolognese
Tagliatelle / Arugula / Parmesan
38 €

Two-tone chocolate mousse
Red wine cherries / Cardamom ice 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 €