

## *Appetizers*

Salmon Trout Carpaccio

Mango / Wakame

D, R, M

**19 €**

Warm Chanterelle Salad / Truffle Mayonnaise

Smoked Pork Tenderloin

G M O

**20 €**

Mixed Leaf Salad / Wild Herbs

House Dressing / Strips of Chicken Breast or Jumbo Shrimp

B, H, M, N

**21 €**

## *Soups*

Beef Broth

Egg Pancake / Flädle

A, C, G, L

**16 €**

Cream of Chanterelle Soup

with your choice of toppings

G, L

**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

## *Main courses*

Tagliatelle  
Chanterelles / Cream / Arugula / Parmesan  
A, C, G, M  
**28 €**

Whole roasted "Bodetal" trout  
parsley potatoes / lemon / salat  
A, B, D  
**38 €**

Saddle of lamb, medium-rare / Thyme jus  
Green beans / Herb polenta  
A, G, L  
**41 €**

Turbot fillet / green asparagus / Fregola Sarda  
A, B, C, D, G, L, R  
**49 €**

Australian roast beef steak, 300 g  
Baked potato / sour cream / seasonal vegetables / herb butter  
G, L, M  
**56 €**

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## *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*  
*Saturday, 15<sup>th</sup> August 2026*

Buffalo Mozzarella  
Tomato / Basil / Balsamic Vinegar

**21 €**

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Gazpacho  
Basil Pesto / Croutons

**14 €**

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Rhubarb sorbet with a splash of sparkling wine

**12 €**

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Tabbouleh  
Vegetables / Mint / Olives

**28 €**

or

Pan-seared Zander Fillet  
Tuscan vegetables / Wild rice

**38 €**

or

Braised Venison Leg  
Sautéed wild broccoli / Rosemary potatoes / Cranberries

**38 €**

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Dark Chocolate Mousse  
Blackcurrant sorbet / Mango ragout

**15 €**

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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> |