

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, 03rd September 2026

Vitello tonnato
Tuna sauce / capers / arugula
21 €

Cream of carrot soup
Cooked ham
14 €

Rhubarb sorbet with a splash of sparkling wine
12 €

Vegetarian Paella
Vegetables / Olives
28 €

or

Zander Fillet
Tuscan Vegetables / Butter Potatoes
38 €

or

Medium-Rare Veal Brisket
Snow Peas / Mashed Potatoes with Sautéed Onions
38 €

White Chocolate Mousse
Roasted Peanuts / Sweet Corn 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 €

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