

TO START WITH

IT'S THE SEASON

CEVICHE OF AUSSEERLAND CHAR
Corn · Orange · picklrd Grapes | 23

MARINATED VEAL LOIN
Rösti · Spring Herb Cream · Purslane | 24

CRUNCHY LETTUCES
Wolfgangsee Sheep Cheese · pickled Apricots · Crunch | 19

FROM THE STOCK POT

TRADITIONAL FISH SOUP
Ausseerland Fish · Sauce Rouille | 16

STURDY BEEF BROTH
Meat Stroudel or sliced Pancakes | 8

COLD MELON SOUP
deep fried Feta Cheese · Vulcano Ham · Verbena | 13

MAIN COURSE

FIELD · MEADOW · FOREST

RACK OF STROBL SUMMER VENISON
Potato · Mangold · May Turnip | 46

PINK ROAST CUTLET OF IBERICO PORK
Zucchini · Corn · Green Beans · Sage | 36

CREAMY VEAL LIGHTS OF STROBL ANGUS
Bread Dumpling · Root Vegetables | 25

CRISPY ROAST BREAST OF GUINEA FOWL
Green Asparagus · Beluga Lentils · Pak Choi | 29

CLASSIC WIENER SCHNITZEL OF VEAL
Parsley Potatoes · Cranberries | 32

LAKE AND SEASIDE

FILLET OF AUSSEERLAND CHAR
Lemon Fregola · Pea · Watercress · Passe Pierre | 35

ROAST MEDAILLONS OF MONKFISH
Amalfi Lemon · Asparagus · Vongole
Cavatelli · Saffron Nage | 36

MEATLESS DELIGHT

HOMEMADE MUSHROOM PASTA POCKETS
Creamy Chanterelles · Pecorino Cheese | 24

GRILLED AUBERGINE
Semolina · Balsamic Vinegar · Chimichurri | 23

SIGNATURE MENU

BELUGA OSZIETRA CAVIAR

Potato · Leek
Ponzu

LANGOUSTINE

Grilled Pineapple · Coriander
Coconut Chili Foam

BBQ NECK OF ORGANIC LAMB

Bulgur · Bell Pepper · Watermelon
pickled Buds of Wild Garlic
Sheep Cheese Hollandaise

PEA, MINT & STRAWBERRY

Aged Balsamic Vinegar · Wild Herbs

FILLET & OSSO BUCCO OF VEAL

Spinach · Gnocchi
wild Cauliflower

LEMON TARTELETTE

Garden Herb Ice Cream · Meringue

6 Courses | 130

5 Courses | 115

4 courses | 99

DESSERT

THE SWEET FINAL

DEEP FRIED SOUR CREAM WOOD HONEY ICE CREAM
Blueberries | 13

CHOCOLATE MOUSSE & BROWNIE
Caramel · Strawberry Sorbet | 17

COCONUT CREME BRULEE
Coconut Ice Cream · Cucumber · Ginger | 14

THREE HEAVENLY LIGHT SORBETS
Daily Offer | 10

SELECTION OF REFINED CHEESES
Small Choice | 21
Large Choice | 27



LANDHAUS ZU APPESBACH

MANDATORY COVER CHARGE
Sourdough Bread · Organic Farmer´s Butter · Spread
Amuse-Bouche & Petits Dèlices | € 6,5 per Person

Some of our dishes may contain ingredients that cause allergies and incompatibilities. Our well-trained Service staff will gladly provide further information. All Prices in Euros, including all Taxes and Charges.