



Welcome to the „Landlust“!

We have been running our Landlust with heart and soul for 12 years now
Thank you very much for allowing us to be your hosts for so long.

From the *babyshower* to the *baptismal party*,
from the *start of school* to *graduation*,
from the *first date* to the *wedding*
and occasionally also companions in *sad periods of life*.

We think a restaurant or pub is a *place for everyone*.

colourful • lively • warm

It´s great and lovely that you´re a part of it!

Anna und Christoph Link
With the entire *Landlust-Team*



Aperitif

Sloe Gin & Berry

blackthorn-gin-likör, schweppes wild berry, limeslice 5,90 €

Quince Gin & Tonic

quince-gin-liquor, tonic water, orangeslice 5,90 €

„Dañoam-GIN-Tonic“

*Ascaim Eschenblatt-Gin from Aschheim
with fever tree mediterranean tonic water and rosmarinbranch 9,90 €*



Aperitif depending on the season

2x umblättern oder fragen ☺

Secco fruity (Weingut Walz, Vaihingen Enz, Württemberg) 0,1l 3,30 €

Zero Secco alcoholfree (Winefactory from Buhl, Deidesheim) 0,1l 3,30 €

„Libeero“ peer-elderberry-Secco alcoholfree (Frankenholunder) 0,1l 2,90 €

Aperol^{1,4} Spritz/Hugo/Lillet Berry 0,25l 6,20 €

Aperol^{1,4} Spritz/Hugo alcoholfree 0,25l 5,10 €

our winter-aperitívs:

(also possible alcohol-free)

„blood-orange-sprizz“

bloodorange juice, soda, elderberry syrup, Secco, rosemary 6,20 €

„quince-beer“

*Quince sirup, ginger beer, beer, Soda
6,20 €*



Appetizers



small miced salad with apple-honey-dressing 5,40 €

*freshly prepared tartare from bavarian beef fillet (approx 130g)
with olive oil, capers, shallots, anchioves and fried quail egg
with butter, small salad baguet and house bread 16,60 €*

glazed shrimp and squid ravioli with black sesam 14,30 €

*Goat cheese mousse
with beetroot and pumpkin relish, pickled mushrooms and bread 11,70 €*

VEGETARIAN „Landlust-Dreierlei“

*Goat cheese and quince spread with baked cauliflower and obatzda with fresh
pretzel and bread. 7,70 €
(+3 € für 2 Pers.)*

Soups



strong beef broth with pancake strips 5,00 €

ceal consommé with sherry and morel pockets 8,30 €

*„landlust fishpot“ with fine fishfilets, shrimp, safran and vegetables with
potatoes and wood fired bread¹ small 14,50 €
big 26,60 €*

*homemade, spicy goulashsoup¹
with pieces of beef, potatoes and paprika with bread 8,00€*

Main courses



We are also happy to serve in **small portions!**

bavarian roast pork from the shoulder
with darkbeersauce, potato dumplings and bavarian coleslaw 15,50 €

schnitzel from the porkloin „viennese style“ with fries 15,50 €

roastbeef from the bavarian beef tenderloin
with melted onions, natural sauce and butter spaetzle 27,70 €

bavarian beef sirloin steak (250g)
with green pepper butter, winter root vegetables
and fried potatostrudel 28,80€


from our wood fired oven:

braised tongue from the bavarian straw pig
with portwine glace, green beans and mashed potatoes 28,80 €

VEGETARIAN *creamy cheese spaetzle*
with mountain cheese, fresh chives and fried onions 10,60 €

VEGAN *autumnal vegetable stew*
with wheat, mushrooms and fresh chives 9,10 €

VEGETARIAN *buckwheat risotto*
with gorgonzola, savoy cabbage, pinenuts and carrotstaw 16,90 €

„ReitsBurger“ Our burger with ingredients from the region
homemade pattie made from organic beef  (200g)
with housemade burger sauce, crispybacon, lettuce, pickle,
onion, tomato and cheese in a brioche roll with fries 19,50 €

big mixed salad „Landlust“ with raw vagetables and leaf salads,
apple-honey-dressing, grains and bread 9,90 €

- *with caramilized goat cheese* 15,90 €
- *with fried sirloin steak* 24,40 €

Snacks



from our bakery:

toasted farmer´s bread slices with

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|---|---------|
| - roastbeef, horseradish, salad garnish | 14,30 € |
| - housemade arctic charfillet and herbsauce | 18,50 € |
| - chickpeas, sage hummus and betroot VEGAN | 10,60 € |
| - sweet potato spread, pumpkin and lentils | 10,90 € |

2 pieces of white sausage with sweet mustard and brezel 6,20 €

1 pair of viennes with medium hot mustard and brezel 4,60 €

*bavarian or swiss (with mountain cheese) sausagesalad
from regensburger sausage with housebread* 9,40 €/9,90 €

creamy obatzda with onionsrings, with brezel and bread 8,80 €

*browned meatloaf with fried egg medium hot mustard
and baldham potatosalad* 11,00 €

„landlust“ snackplate

*With tölzer ham, bacon, meatloaf, two pieces of cheese,
wild chimney sausage, butter, pickle, house bread and prezel* 14,30 €

*Bavarian cheese variation from the wöstner farm chees
with plumrelish, butter and a variation of bread* 12,80 €



Dessert



*homemade apple studel
with vanilla ice cream or vanilla sauce and cream* 7,20 €

*eggnoy-cheese-cake
with baked apple cream and cinnamon caramel* 9,50 €

nougat-nut-parfait with pickled plums 8,30 €

pieses of cake from our display glass 3,90 €

lemon- or raspberry sorbet with mint scoop 2,00 €
infused with sparkling wine 4,30 €