

A HEARTFELT WELCOME

...in an inspiring setting at beautiful Lake Wolfgang!

Authentic cuisine with a clear philosophy.

Where craftsmanship, provenance, and dedication come together, true enjoyment is born.
Regional, seasonal, and minimalist in concept—rooted in tradition, modern in execution.

The focus is on flavor.

Our service team enthusiastically creates special moments and guides you through a variety of creations from our kitchen—charmingly presented and paired with the best recommendations from our wine cellar.

We hope you have a wonderful time with us!

Warm regards,
Head Chef

Stefan Zaminer

with the entire Landhaus zu Appesbach Team

KNOW WHERE IT COMES FROM



Fish from the Ausseerland fishery



Wild from the Authal forest



Wiesengelter Angus cattle



Root & leaf vegetables from Abersee



Bread from the organic bakery Necker in Strobl



Eisl organic sheep's cheese

TO START WITH

IT'S THE SEASON

CEVICHE OF AUSEERLAND ARCTIC CHAR

Radish · cucumber · ponzu | € 24

refined with 5g Beluga Osietra Caviar | € 39

CRISP FRESH LEAF SALADS

Sweet-and-sour plum · radish · roasted sunflower seeds · balsamic dressing | € 16

with organic sheep's cheese from Lake Wolfgang | € 19

PINK VEAL TAFELSPITZ

Cauliflower · pickled chanterelles · lemon mustard caviar | € 25

MATJES FROM LOCAL WHITEFISH

Young peas · whey · Amalfi lemon | € 27

FROM THE STOCK POT

WOLFGANGSEE FISH SOUP

Pike perch · char · sauce rouille · crostini · caviar | € 16

STURDY BROTH FROM WIESENGELT ANGUS

Sliced pancakes | € 7

Spleen slice | € 8

AJO BLANCO - WHITE GAZPACHO

Kohlrabi · grape · almond | € 13

WITH US, INDULGEMENT BEGINS FROM THE VERY FIRST MOMENT

We serve organic sourdough bread · organic butter · the finest olive oil
and homemade spreads

Amuse-bouche & Petites Gourmandises | € 7

THE MAIN ACT

FIELD · MEADOW · FOREST

GNIGLER ORGANIC LAMB LOIN

Artichoke · Sicilian tomato · gratinated polenta slice · basil | € 45

TAGLIATA DI MANZO - WARM CARPACCIO OF ANGUS BEEF TENDERLOIN

Beefsteak tomatoes · basil · parmigiano reggiano · rocket · focaccia | € 38

BRAISED ONION AND MARJORAM BEEF FROM ANGUS BEEF

Sour cream spaetzle · broccoli | € 34

PAN-FRIED CHICKEN BREAST

Fregola sarda · zucchini · peach · Zaatar- Olive Oil | € 34

CLASSIC PAN FRIED WIENER SCHNITZEL OF AUSTRIAN VEAL

Parsley potatoes · cranberries | € 33

SEASIDE RENDEZ-VOUS

FILLET OF PIKE-PERCH FROM THE MÜHLVIERTLER REGION

Braised pointed pepper · kimchi · chorizo · pomes dauphine | € 36

AUSSEERLAND CHAR

Vichyssoise · braised leek · Lardo · lemon | € 36

MEATLESS DELIGHT

HOMEMADE CHANTERELLE TAGLIOLINI

Aged mountain cheese · parsley | € 25

BRAISED CAULIFLOWER

Miso · sesame · young spinach · pomegranate | € 23

LANDHAUS MENU

MATJES FROM LOCAL WHITEFISH

Young peas · whey · Amalfi lemon | € 27

MARINATED PINEAPPLE TOMATO

Chamomile · basil · char caviar | € 25

refined with Beluga caviar | € 40

FILLET OF SEA BASS

Mussels · saffron nage · cavatelli | € 44

KALAMANSI

Cherry · olive oil | € 14

BACK OF LOCAL VENISON

Poppy seed noodles · vinegar plum · celeriac | € 47

MILLE-FEUILLE OF 70% VALRHONA CHOCOLATE

Peanut · caramel · nougat | € 18

optional a fine cheese selection | € 19

4 courses | € 99

5 courses | € 115

6 courses | € 130

Complement your menu with a carefully curated wine pairing, tailored to each individual component

A PERFECT FINISH

SWEETS

POACHED PEACH

Lemon sponge · olive oil · raspberry · sour cream | € 16

COCONUT BAB AU RHUM

Mango · pineapple · passion fruit | € 18

MILLE-FEUILLE OF 70% VALRHONA CHOCOLATE

Peanut · caramel · nougat | € 18

THREE HEAVENLY LIGHT SORBETS

Selection of the day | € 12

APRICOT DUMPLINGS

Melted butter · sweet breadcrumbs · Madagascar-vanilla-ice cream | € 16

SAVORY

REFINED CHEESE FROM THE CART

Small selection | € 19

Large selection | € 25

Information on ingredients in our dishes that may cause allergies or intolerances is available upon request from our well trained service team. All prices in Euros including all taxes and charges.