



Hazienda Salads



Tip: „Tuna salad“

Mixed salad of green leaves, red and yellow peppers, cherry tomatoes, green olives and spicy red onions with balsamic vinegar and garden herbs

10,50 (DFOM)

The „favorite“

mixed salad with sliced farmers chicken grilled in olive oil

11,80 (OM)



NEW

„echt Guat“

Mixed salad of green leaves and fresh cheese of Carnica sheep, with red and yellow peppers, cherry tomatoes and black olives with balsamic vinegar and garden herbs

10,90 (GOM)

The „Hazienda Salad“

crunchy fried chicken breast fillets sliced, served on mixed salad with yoghurt dressing, grated parmesan cheese and cherry tomatoes

11,90 (GOPFCA)

The „Light One“

Mixed season salad with medium-large prawns stir-fried in garlic butter and season herbs

12,90 (GOMBCL)

All salads are served with homemade bread. (AFGP)

Would you prefer a salad as a starter?

We are happy to serve you a smaller portion on request, for 1.00 euros less.

„Colourful Bowl of Vitamins“ also known as:

Small mixed salad 4,90

Large mixed salad 6,50

with herb-balsamic marinade (MO)





For starters we recommend

Homemade- Aromatic, air-dried Carinthian bacon

with freshly grated Parmesan cheese, salad bouquet and crispy baguette

9,90 (ACFGMOP)

Main course 12,90

Landhaus-soup

The "Clear Soup"

clear beef broth with sliced pancakes or soup pearls

3,90 (ACGL)

The "Creamy One"

spicy garlic cream soup with herbs and croutons

4,60 (ACFGLP)

vegetarian

The „taste“

tomato soup with basil oil

4,50 (OCGHL)





Country House Classics

The **"Viennese Schnitzel"** (ACFGLP)
crunchy scallop, aromatic parsley potatoes and cranberry sauce
from of young Carinthian pork 12,90

or

Lavanttaler chicken breast of
Hermine Wech Farm 13,90



Das **„Cordon Bleu Carinthian styl"** (ACFGLP)

- its secret is hidden inside -

steak of pork stuffed with Austrian cheese and bacon,
bread crumbed and deep fried served with French fries or parsley potatoes
13,90



lake and sea



The **„Freshwater prawns mediterranean sty"**
peeled black tiger prawns stir-fried in garlic butter with garden herbs,
roasted potatoes and mixed salad
21,80 (ABCHFGLMOP)

Carinthia, the way it is

Carinthian char from Mölltal –organic grown- barbecued,
served with roasted potatoes from the Irgelhof-Farm in St. Egyden and fresh
herbs from our garden, served with fine roasted seasonal vegetables from
Carinthia 19,90 (ACHDGL)



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Das **ganze Jahr** Dienstag- Sonntag ab 11 Uhr geöffnet
Sonn- und Feiertags, Juli und August durchgehend warme Küche





Gutes vom Hazienda-Grill

The "Hazienda Mixed Grill"

barbecued slices of pork, beef and chicken breast served with French fries, herb butter and homemade barbecue dipping sauce 15,50 (AGLMO)

„Hermine Wech barbecued chicken breast“

with roasted vegetables, tomato-basil sauce, deep fried potato croquettes 14,90 (ACHGLO)

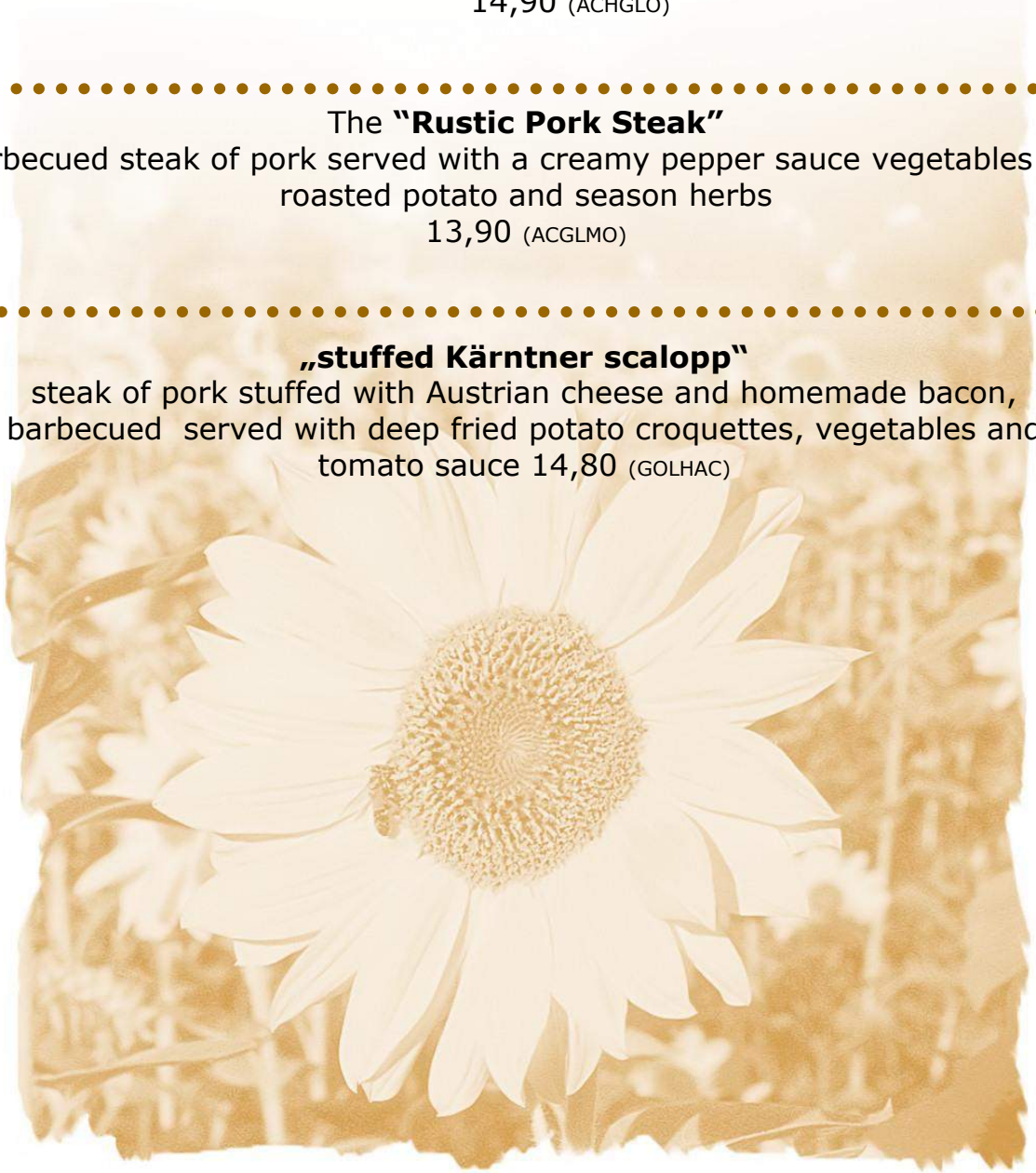
The "Rustic Pork Steak"

barbecued steak of pork served with a creamy pepper sauce vegetables and roasted potato and season herbs

13,90 (ACGLMO)

„stuffed Kärntner scalopp“

steak of pork stuffed with Austrian cheese and homemade bacon, barbecued served with deep fried potato croquettes, vegetables and tomato sauce 14,80 (GOLHAC)





typical Kärntnerisch, on a wooden tray (AGLMO)

barbequed steak served with potato wedges, soured cream with herbs
barbecue sauce mixed salat and herb butter

Carinthian pork 13,90

Carinthian chicken breast 14,90

Carinthian Beef 20,90



„fillet of pork Pan“

3 barbecued fillets of pork served with a creamy pepper sauce vegetables and
roasted potatoes and season herbs

16,90 (ACGLMO)

„Landhaus-Hazienda Pfandl“ (ACGLMO)

barbequed slices of pork, beef and chicken breast served with a
creamy pepper sauce vegetables and Spätzle noodles garlic butter
and season herbs

for one person 15,90

for two 30,50

Excellent quality is very important for us.

**Our meat comes exclusively from local farmers and the Ilgenfritz company
in Villach, all of which carry the AMA seal of quality.**

**For that reason we were awarded with the AMA gastronomic seal of
quality.**



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Pasta

vegetarian

„Tagliatelle Classico“

Tagliatelle served in tomato sauce, with fresh basil from our Hazienda garden, tasty olive oil and parmesan cheese

8,90 (ACGOL)

Additional served with peeled black tiger prawns stir-fried in garlic butter

13,90(ABCGLO)

We use Carinthian Pasta ONLY, made by Finkensteiner Nudelwerkstatt.

„echt Kärntnerisch guat“

Have you already taste

The spicy Chilinos-Pasta

Pasta stuffed with potato and minced meat, flavored with hot chilli served with garlic butter and parmesan cheese

11,90 (ACG)

„Hazienda noodle selection: 4 kinds of“

homemade Kasnudel, tomato mozzarella Pasta, spicy Chilino and wholemeal pasta stuffed with vegetables and smashed potato served with garlic herb butter and parmesan cheese in a pan

12,20 (GACL)



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Kid's dishes

„sausages“ (MO)

Frankfurter sausages with French fries
5,90

„little Vinnese Schitzel“

crunchy scallop, with French fries
pork 6,90 or
chicken breast 7,90 (ACFGP)

„Italiano“

Kid's-Tagliatelle with tomato sauce
4,80 (ACGLO)

Mal „Mediterran“

small portion (3 pieces) tomato-mozzarella- pasta
with butter and herbs 5,80 (GAC)

vegetarian

wholemeal pasta

small portion (2 pieces)
stuffed with vegetables and smashed potato
served with butter and parmesan cheese 4,80 (ACGL)



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Waffles^(ACG)

	Dessert Portion	big Portion
cinnamon and sugar	4,90	5,90
chocolate sauce (FH)	5,20	6,20
cranberry & Vanilla ice cream (G)	5,80	6,80
Grantschleck cranberry whipped cream (G)	5,70	6,70
Vanilla ice cream (G)	5,80	6,80
Caramel ice cream and sauce (FH)	6,20	7,20
Carnica hony of Rosental, chocolate ice cream (FH) and Carinthian whipped cream (G)	5,90	6,90

homemade „Rübli-cake“

carrot hazelnut cake, hot served with vanilla ice cream chocolate sauce and whipped cream 6,90 (FHGCA)



Chocolate-Banana Brownie

served with fresh Banana, Vanilla ice cream chocolate sauce and whipped cream 6,90 (GCAFH)



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Vegan

Our **"Vegan Couscous "**
aromatic couscous with seasonal vegetables
and *fine basil and tomato sauce*
10,50 (ALM)

Falafel dumplings
on roasted vegetables and tomato
sauce with fresh herbs
10,80 (ALMO)

Falafel dumplings & Salad
Mixed salads with fresh herbs
9,80 (ALMO)

vegetarian

wholemeal pasta
stuffed with vegetables and smashed potato
served with butter and parmesan cheese
11,80 (ACGL)

„tomato mozzarella "
tomato pasta stuffed with tomatoes and mozzarella
served with basil garlic butter 10,60 (GAC)

Die **„Handgeknehten Kärntner Kasnudeln"** from **Grany Gitti**
homemade pasta stuffed with fresh cheese, smashed potato and flavored
with fresh mint 9,90 (GAC)

Unser **„vegetarian noodles GRATIN Spaetzle Pan"**
Spätzle noodles and season vegetables served with tomato basil
sauce gratinate with Emmentaler cheese
9,80 (GLACO)

Dear guests,
For special orders we will charge
additional 1 € , thanks for
understanding.

Our "Large portions to
battle hunger"
the right size to satiate
your appetite
is also available in
smaller versions on
request
for 1.00 euros less.

