

STARTERS

 Sea bass fillet

Sea bass fillet cooked at low temperature on a salad of beluga lentils and sour cream foam

18,70 –

 Winter salad

Green salad, radicchio and rocket salad topped with pear cubes, sultanas, walnuts and Roquefort cheese flakes

17,80 –

Caesar salad á la Traube

Leaf salad with Caesar dressing, bread croutons, fresh parmesan shavings, cocktail tomatoes and chicken breast

18,20 –

Beef tartare


Tasty beef tartare with toasted bread, salty butter and marinated red onion

23,60 –

Culatello

Culatello with winter melon and coloured chips

19,80 –

 This meal is gluten-free



SO UP S

Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

11,50 –

Venison goulash soup


Spiced venison goulash soup with fried sticks
stuffed with potatoes, herbs and blueberries

12,60 –

Carrots, orange and coconut milk cream soup

Creamy soup of carrots, oranges and coconut milk
with sesame and ginger breadstick

12,20 -

 This meal is gluten-free

WARM START ERS

“Rooster crest” pasta

Rosemary rooster crest pasta
with veal shank ragout, porcini and
morchelle jus, crispy celery chips

17,30 –

Black&white" potato gnocchi

Black and white potato gnocchi
with prawn ragout, saffron sauce,
courgette and cherry tomato cubes

18,20 -

South Tyrolean “Schlutzkrapfen”

Homemade Bioregional rye ravioli
filled with spinach and ricotta,
alpine cheese and pine nut butter

16,40 -

100% Vegan

Chickpea-leek-mushroom balls

Baked balls of chickpeas, leek and
mushrooms breaded with coconut
milk and Storo polenta on
sweet and sour vegetables and
vegan celery tuber mayo

18,30 –

*Spaghetti “alla chitarra”

Homemade “Spaghetti alla chitarra”
with raw ham, cocktail tomatoes,
fresh truffle and prosecco foam

20,80 –

Risottino

Creamy pea and mint risotto
with quail breast in bacon coat,
herb jus and brunoise of vegetables

18,90 -

Fagottini


Carob flour fagottini filled
with smoked ricotta and leeks
on cucumber and yoghurt coulis,
avocado and soya butter

17,90 -

Potato Ravioli

Potato Ravioli stuffed with Radicchio
on gorgonzola cream, walnuts,
pecorino cheese flakes and
shallot butter

17,40 -

 This meal is gluten-free

* We can prepare this meal with
gluten- free “spaghetti” for an extra
charge of € 3,00.-

Warm starters can be ordered as a main
course (bigger portion) for
an extra charge of € 3,00.-



OUR CLASSIC DISHES

Goulash of beef

Grandma's beef stew with speck dumplings

23,20 –

Wienerschnitzel

In butter breaded veal cutlet with roasted potatoes and cranberry jam

25,40 –



FROM OUR WOOD-BUR- NING OVEN

⊗ Tagliata (about 300 gr)

Typical Italian style grilled roast beef of the South American Black Angus served with marinated rocket salad and Parmesan shavings

26,80 –

Traube Steak (about 550 gr)

Marinated Rib-Eye steak of Angus Beef served with Dauphine potato, sauces and zucchini

52,80 –

MAIN COURSE

Veal rib

Spicy veal rib with crispy onion rings, Belgian endive, BBQ sauce and aioli

31,50 -

Saddle of rabbit

Saddle of rabbit stuffed with herbs, with carrots, fried artichokes, parsley mayonnaise, activated charcoal sponge and black olive powder

28,60 –

⊗ Salmon fillet

Salmon fillet in black sesame crust with nori seaweed, pumpkin cream, soya beans, sweet and sour winter onion, beetroot gel

29,80

⊗ Neck of Iberico pork

Iberian pork neck cooked at low temperature on braised white cabbage with caraway, "Golden Delicious" apples and potato chorizo pralines

29,20

⊗ This meal is gluten-free



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Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

8,80 –

Tiramisù

Classical Tiramisù with fresh fruits

8,80 -

Nougat dumplings

Dumplings filled with nougat
on caramel sauce with
hazelnut crunch

12,80.-

Exotic variation (vegan)

Coconut mousse, coconut and
matcha tea crumble, hibiscus gel,
mango and passion fruit sorbet,
mango ragout and pitaya chips

12,80 -

3 times dark chocolate


Chocolate cake, fluffy chocolate
mousse and praline

13,80.-

Cheese tasting

Cheese tasting with walnut bread and
slices of dried apricots

20,50 –

 This meal is gluten-free

Frozen products can be used if necessary