

STARTERS

 Lamb ham

Lamb ham with ricotta cheese-chestnut terrine and aromatic herbs salad

15,80 –

 Saddle of deer

Saddle of deer with caramelized chestnuts, lamb's lettuce and cranberries dressing

18,80

Beef tartare

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

21,30 –

 Caprese & Culatello

Hay milk mozzarella, tomatoes, salad and raw ham Culatello roses

16,20 –

Sea bass


Fillet of sea bass on lettuce with yogurt dressing and focaccia with black olives

16,80 –

Mediterranean salad

Octopus, calamari, Taggiasche olives, salad and herbs-brioche

16,40 –

 This meal is gluten-free



SOUPS

Consommé with dumplings

Consommé with two Tyrolean Speck dumplings

8,80 –

Traditional barley soup


Barley soup with farmer's wrap

10,80 -

Chestnut cream soup

Fine cream soup of chestnut with fried mini-chestnut dumplings

10,20 -

 This meal is gluten-free

WARM STARTERS

South Tyrolean "Schlutzkrapfen" *"in a different way"*

Ravioli filled with ricotta, alpine cheese and melted butter in spicy spinach puree

13,90 –

Chestnut gnocchi

Potatoes-chestnuts gnocchi with prawns, snow peas and pumpkin cubes

15,80 -

Chestnut Casarecce

Casarecce of chestnut dough with game ragout and mushrooms served in cabbage leaf

15,40 -

Chestnut Ravioli

Chestnut-Ravioli filled with chestnuts and fresh cheese, Parmesan and thyme butter

14,90 -

Roquefort Risottino

Creamy risotto with Roquefort cheese, apple compote, apple chips and quail breast in speck mantle

14,90 -

Chestnut Lasagnette

Chestnut Lasagnette with duck breast, stewed vegetables and caramelized chestnuts

15,80 –

Cappelletti

Cappelletti filled with smoked trout and horseradish on cream of "Hokkaido" pumpkin

15,20 -

*Spaghetti alla chitarra

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

18,70 -

**ALL OUR WARMS STARTERS
ARE HOMEMADE**

* We can prepare this meal with gluten-free "spaghetti" for an extra charge of € 2,50.-

Warm starters can be ordered as a main course (bigger portion) for an extra charge of € 2,50.-





OUR CLASSIC DISHES

Goulash of beef (about 15 min.)

Grandma's beef stew with speck dumplings

18,40 -

Wienerschnitzel

In butter breaded veal cutlet with roasted potatoes and jam of cranberries

19,30 -



FROM OUR WOOD-BURNING OVEN

⊗ Grilled vegetables

Grilled vegetables with Camembert

17,90 -

⊗ Tagliata (about 180 gr)

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

23,40 -

⊗ Traube Steak (about 420 gr)

Marinated Rib-Eyesteak of the American Angus Beef served with three sauces, potatoes en papillote with sour cream sauce and grilled zucchini

42,30 -

MAIN COURSE

⊗ Ox filet

Fillet of ox with chestnut crust on snow peas and puree of parsley radish

30,80 -

⊗ Roast lamb

Traditional lamb roast with vegetables, potatoes and chestnuts

27,50 -

⊗ Guinea fowl breast

Guinea fowls breast filled with chestnuts on potatoes- pumpkin "geröstel" in thyme aroma

24,40 -

Pig neck

Pig neck on stewed kraut with Roman cumin and fried potatoes gnocchi with turmeric

24,80

⊗ Prawns

Grilled prawns on spinach bed with potatoes nest and curry sauce

26,50

⊗ This meal is gluten-free



DES SER T

Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

6,40 –

Tiramisu

Classical Tiramisu with fresh fruits

8,20 -

Chestnut Tiramisu

Chestnut Tiramisu

8,80.-

Ricotta dumplings

Ricotta dumplings with chestnut heart
on vanilla sauce

10,80.-

Chocolate mousse

Mousse of white, milk and dark
chocolate, fresh wild berries

9,60 -

Chocolate cake

Slightly warm chocolate cake with
melted heart served on
caramel sauce

10,40 -

Fruit Salad


Fresh fruit salad marinated with
lemon

8,40 –

Cheese tasting

Cheese tasting with walnut bread
and slices of dried apricots

16,60 –

 This meal is gluten-free

Cover per person € 1,50.-

Frozen products can be used if necessary