

STARTERS

Tuna tartare

Tuna tartare with mango ragout, guacamole, oven-roasted cherry tomatoes, parsley oil, mixed salad, lemon mayonnaise, sesam grissini, soya gel and rice chips

21,30 –

Lamb chop

Lamb chop crusted with "Schüttelbrot", red cabbage salad, thyme potato crisp, carrot gel and celery mayonnaise

19,40 –

Beef tartare (160 gr.)

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

24,20 –

Caesar salad á la Traube


Brazilian salad with cherry tomatoes, carrots, chicken fillets, boiled egg, bread croutons and Grana cheese shavings


18,80 –

Winter salad with South Tyroelan flavors

Iceberg lettuce, radicchio, rocket and lollo with cinnamon dressing, marinated apples, pine nuts, rum-soaked sultanas, vanilla sponge and cranberry gel

16,30 –

 This meal is gluten free

 This meal is gluten free



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Consommé with dumplings

Consommé with Tyrolean
Speck and Liver dumplings

12,80 -

Goulash soup


Spicy beef goulash soup with
"Schüttelbrot" grissini and parsley cream

17,30 -

Beetroot and veal consommé

Beetroot and veal consommé with
beetroot and horseradish ravioli
and a sesame puff pastry stick

16,90 –

 This meal is gluten free



WARM STARTERS

Potato ravioli

Potato ravioli filled with mushroom ragout on chive and parsnip cream, mushroom jus and rosemary butter

18,30 -

Cockscomb noodle

Cockscomb noodle with fresh cocktail tomatoes, buffalo mozzarella, pesto and fresh basil

17,20 -

Herb crepes

Crunchy baked herb crepes filled with radicchio and gorgonzola served on crunchy balsamic white cabbage with walnut mayonnaise

17,30 -

Ravioli

Five vegetarian ravioli on colourful vegetable spaghetti with browned butter and parmesan cheese

19,20 -

Saffron curry Risottino

Saffron curry Risottino with sautéed prawn, leek straw and coconut-wasabi foam

19,60 -

*Spaghetti "alla chitarra"

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

21,90 -

South Tyrolean "Schlutzkrופן"

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


17,50 -

100% Vegan

Lentil and rice patties
(vegan + gluten+ lactose free)

Lentil and rice patties on stewed vegetables with truffle mayonnaise, potato straws and vegan sauce

19,60 -

 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

24,90 –

Beef tartare (240 gr.)

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

29.90 –

Wienerschnitzel

In butter breaded veal cutlet
with roasted potatoes and
cranberry jam

25,80 –



FROM OUR WOOD-BUR- NING OVEN

Tagliata

Typical Italian style grilled roast beef
of the South American Black Angus
served with salt flakes, marinated
rocket, Grana cheese shavings and
balsamic mayonnaise

28,20 –

Traube Steak (about 550 gr)

Rib-eye steak with dauphine
potatoes, onion dip, grilled
courgettes, balsamic mayonnaise

52,80 –

MAIN COURSE

Veal ribs

Low-temperature cooked veal ribs
from our charcoal oven
with sweet potatoes, homemade
BBQ sauce and sour cream

33,20 –

Saddle of suckling pig

Saddle of suckling pig on braised
endive with honey mayonnaise,
Golden apple purée and celeriac
ragout

32,90 –

Guinea fowl breast

Guinea fowl breast with pumpkin
purée, pomegranate gel, late
radicchio salad, winter citrus gel
and green spinach sponge

36,20 –

Braised beef


Braised beef on artichoke
“Gröstel”, onion crumble,
port wine jus and red wine shallot

34,60 –

Sea bream

Sea bream with fennel and ginger
purée, dill oil, chlorophyll sponge
and mandarin gel

36,90 –

 This meal is gluten free



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Apple Strudel

Homemade piecrust apple
strudel with vanilla sauce

8,90 –

3 times dark chocolate

Chocolate cake, fluffy
chocolate mousse and praline

13,80.-

Traube Creation

Pumpkin and poppy seed strudel,
apple fritter,
chestnut doughnut and
walnut ice cream in a sponge
cake coating

15,80.-

Tiramisu

Classic mascarpone cream with
ladyfingers biscuit and fresh fruit

9,60 -

Exotic Variation (Vegan + Lactose-free + Gluten-free)


Coconut mouse,
pineapple carpaccio,
mango ragout,
matcha tea crumble,
hibiscus gel and
passion fruit sorbet

15,50 -

Cheese tasting

Cheese tasting with walnut bread
and slices of dried apricots

20,90 –

 This meal is gluten free

Cover charge € 1.00/€ 1.50 per person

