

# STARTERS

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## Marinated Salmon

Sliced salmon with guacamole, mango gel, grapefruit, lettuce and lemon dressing

21,30 –

## Asparagus Cordon Bleu

Fried asparagus Cordon Bleu served with herb mayonnaise, sweet potato cream and lettuce

19,60 –

## Beef Tartare (160 gr.)

Tasty beef tartare with toasted bread, salted butter and marinated red onions

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 –

## Asparagus Salad

Iceberg lettuce with “Bozner” sauce dressing, white and green asparagus, ham mousse, radishes and bread croutons

18,80 –

# SOUPS

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## Consommé with Dumplings

Consommé with Tyrolean Speck and Liver dumplings

12,80 -

## White Wine Soup


Regional white wine soup with a fried apple and speck raviolo

15,80 -

## Asparagus Soup

Creamy asparagus soup with crispy chive croutons

16,90 –

 This meal is gluten free

# WARM STARTERS

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## Tortelli

Green potato tortelli filled with green and white asparagus on truffle mousseline served with herb butter and pancetta chips

17,30 -

## Pappardelle

Rosemary pappardelle with wild boar ragout and port wine shallots

16,80 -

## Spring Rolls

Fried spring rolls on marinated iceberg lettuce with sour cream and spicy chili mayonnaise

15,30 -

## Caserecce

Thyme caserecce with ratatouille vegetables, Mediterranean flavours, pesto and "Brimi" stracciatella

15,40 -

## Asparagus risotto

Creamy asparagus risotto with fried prawns, spring onions and basil

18,70 -

## \*Spaghetti "alla chitarra"

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

21,90 -

## South Tyrolean "Schlutzkrapfen"

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


17,50 -

## 100% Vegan

(vegan, gluten- & lactose-free)

Vegan chili bean and vegetable stew with cauliflower curry mayonnaise, polenta chips and marinated iceberg lettuce

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

### Beef Goulash

Grandma's beef stew  
with speck dumplings  
24,90 –

### Beef Tartare (240 gr.)

Tasty beef tartare with  
toasted bread, salted butter  
and marinated red onions  
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  
and balsamic mayonnaise  
52,80 –

## MAIN COURSE

### Saddle of Rabbit

Saddle of rabbit in a Mediterranean  
herb crust served with baby spring  
spinach, mignon potatoes, black olive  
powder, sun-blushed tomatoes and  
caper berries  
34,20 –

### Lamb Shank

Braised lamb shank with  
herb risotto, clementine compote,  
spring peas and yoghurt  
38,40 –

### Pork fillet


Pork fillet with white asparagus,  
red berry duet, watercress sponge  
and cocoa sauce  
35,40 –

### Salmon Trout

Salmon trout with green asparagus,  
wild herbs, Parmesan spheres,  
balsamic strawberries and trout  
caviar  
32,80 –

### Fresh Asparagus

White asparagus with farmhouse  
ham, brown butter, green asparagus  
bread, potatoes and "Bozner" sauce  
33,50 –

 This meal is gluten free



# DES SER T

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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.-

⊗ Gratinated Strawberries

Gratinated strawberries with elderflower sorbet and tonka bean biscuit

14,20.-

## Tiramisu

Classic mascarpone cream with ladyfinger biscuit and fresh fruit

9,60 -

⊗ Beginning of Spring  
(Vegan & gluten-free)

Vanilla mousse with rhubarb and strawberry ragout and strawberry gel, pistachio crumble and citrus strawberry sorbet

12,30 -

## 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

