

# STARTERS

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## Octopus

Octopus with potatoes, capers, sun-dried tomatoes, Taggiasche olives, bruschetta, garlic mayonnaise and chili oil

22,40 –

## 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

25,30 –

## Caesar salad á la Traube

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

18,80 –

## Tropical Caprese

Buffalo mozzarella with colourful cherry tomatoes, strawberries, grapes, apricots, kiwi, raspberry dressing, peanuts, mango gel and rocket

19,20 –

# SOUPS

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## Consommé with Dumplings

Consommé with Tyrolean Speck and Liver dumplings

13,00 -

## Asparagus Soup


Asparagus soup with mini fried vegetable dumplings and herb yogurt

15,90 -

## San Marzano Tomato Soup

San Marzano tomato cream soup with smoked creamy ricotta ravioli, pesto and basil sponge

16,90 –

 This meal is gluten free

# WARM STARTERS

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## Maltagliati

Curry-infused maltagliati with strips of duck breast, colourful vegetables and a wasabi-soy gel

17,60 -

## Pappardelle

Rosemary pappardelle with wild boar ragout and port wine shallots

18,90 -

## Fagottini

Veal-stuffed fagottini on braised vegetables, herb butter, pecorino shavings and thyme jus

18,90 -

## Ravioli

Potato dough ravioli filled with dandelion, pork belly and burrata served on asparagus ragout and crispy carrots

17,20 -

## Strawberry Risottino

Strawberry risottino with seared prawns, potato straws and balsamic

19,20 -

## \*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 and lactose-free)

Vegan pressed nettle dumplings on braised vegetables with a celeriac and chive cream

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  
29,90 –

### Traube Steak (about 550 gr)

Rib-eye steak with dauphine  
potatoes, onion dip, grilled courgettes  
and balsamic mayonnaise  
52,80 –

## MAIN COURSE

### Ossobuco

Veal ossobuco with saffron  
Fregola Sarda, vegetable mirepoix,  
gremolata sauce and spring peas  
36,90 –

### Grilled Beef

Charcoal-grilled beef on chimichurri  
sauce served with new potatoes, a  
sunny-side-up egg, provolone  
and a small mixed salad  
38,40 –

### Saddle of Rabbit


Herb-crusted saddle of rabbit  
with red bell pepper sauce,  
Taggiasche olive pesto, caper  
leaves, mignon potatoes, pine nut  
duet and baby spinach  
35,40 –

### Trout

Regional brown trout on red lentis  
with smoked sausage, laurel oil,  
cumin-potato fritter, lemon  
mayonnaise and black caviar  
34,60 –

### Fresh Asparagus

White asparagus with farmhouse  
ham, brown butter, green asparagus  
bread, potatoes and "Bozner" sauce  
34,60 –

 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.-

## Strawberry Curd Cheese Dumplings

Strawberry curd cheese dumplings with vanilla sauce, cherry ragout and elderflower sorbet

13,80.-

## Tiramisu

Classic mascarpone cream with ladyfinger biscuit and fresh fruit

9,60 -

## Mon Chéri (Vegan, gluten- and lactose-free)


Vanilla and almond mousse with chocolate chips, chocolate crumble, cherry sorbet, cherry ragout and cherry gel

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