



HERBS & SALADS FROM OUR GARDEN

Nizza salad à la Traube

Green salad, tomatoes, green beans, cucumber, red onion with tuna and Taggiasche olives

14,80 –

Summer salad

Summer salad with carrots, courgettes, strawberries, blackberries, pistachios and mint

17,20 –

Caesar salad á la Traube


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

18,20 –

Chickpea salad

Chickpea salad with colourful cherry tomatoes, red onion, basil, mozzarelline and garlic bread crisps

18,20 –

 This meal is gluten-free

STA RT ERS

Prawns

Crispy prawns fried in panko on potato and parsley puree and sweet and sour chilli sauce

22,40 –

Smoked salmon

Rose of smoked salmon on black Venere rice with diced tomatoes, peppers, brunoise vegetables and feta cheese

23,40 –

Beef tartare


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

23,60 –

Burrata and tomatoes

Tomato carpaccio with burrata, basil pesto and oregano crumble

19,40 –

 This meal is gluten-free





SO UP S

Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

11,80 –

Onion soup


Savoury onion soup with
puff pastry cubes filled with sour cream

12,60 –

Pepper cream soup

Creamy soup of red and yellow pepper
with fenugreek grissini

12,20 -

 This meal is gluten-free

WARM STARTERS

Gnocchi

Potato and dandelion gnocchi with lamb ragout, vegetables, peppermint oil and parmesan hips

19,20 –

Ravioli

Ravioli filled with homemade ricotta cheese and salted lemons on delicate fontina fondue and braised 'San Marzano' tomatoes

18,60 -

South Tyrolean "Schlutzkrapfen"

Homemade Bio-regional rye ravioli filled with spinach and ricotta, alpine cheese and pine nut butter

16,80 -

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

18,60 –

Tagliatelle

Basil tagliatelle with coloured vegetables in herb and butter sauce with peppered buffalo mozzarella

18,70 –

*Spaghetti "alla chitarra"

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

20,80 –

Strawberry Risottino

Creamy strawberry risottino with grilled red mullet fillet leek hay and potato chips

18,90 -

Potato half-moons-ravioli

Half-moons-ravioli stuffed with spring onions and Chinese cabbage on feta cheese cream, olives and sun-dried tomatoes

19,30 -


Courgette flowers

Courgette flowers fried in tempura stuffed with salmon, on marinated endive and truffle sauce

21,20 -

* 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.-

 This meal is gluten-free



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-BURNING 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 and balsamico mayonnaise

26,80 –

Traube Steak (about 550 gr)

Angus Rib-Eyesteak with dauphine potatoes, onion dip, grilled courgette, balsamico mayonnaise and onion marmalade

52,80 –

MAIN COURSE

Ossobuco

Ossobuco with Sardinian hard wheat fregola and saffron, parsley gremolada sauce and spring peas

27,80 -

Pork neck

Pork neck with sour apricot gel, parsnip roots, sweet and sour red peppers and green asparagus

26,40 –

Sea bass

Sea bass on romaine lettuce and garlic, edamame, green beans and snow peas, cucumber in black salt osmosis

31,80

Veal à la Traube

- Veal fillet, potato mousseline with black summer truffle, egg yolk mayonnaise and port wine jus

- Veal liver paté with cranberry gel, chocolate mint and spinach powder


41,30

Duck breast

Duck breast cooked at low temperature with sweet potato puree, cherry gel, raspberries, blackberries, strawberries, herb sponge and spring onions

31,80



 This meal is gluten-free



DES SER T

Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

8,80 –

⊗ 3 times dark chocolate

Chocolate cake, fluffy chocolate
mousse and praline

13,80.-

Apricot dumplings

Apricot dumplings with vanilla sauce

12,80.-

Tiramisù

Classical Tiramisù with fresh fruits

9,20 -

⊗ Black Forest creation
(vegan + gluten+ lactose free)

Chocolate, cherries, almond mousse
and wild berry sorbet

12,80 -

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