

STARTERS

Summer Salad

Watermelon, feta cheese, cucumber, rocket, almonds, mint and lime

15,60 –

Tempura Prawns

Tempura prawns with sweet chili mayonnaise, rice chips, cucumber sour cream, dill and a small salad bouquet

21,30 –

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 salad

19,20 –

SOUPS

Consommé with Dumplings

Consommé with Tyrolean Speck and Liver dumplings

13,00 -

Potato and Leek Soup


Potato and leek soup served with mini mushroom dumplings

15,90 -

Chilled Avocado, Cucumber & Almond Soup (vegan)

Chilled avocado, cucumber and almond soup served with crispy tomato grissini

17,30 –

 This meal is gluten free

WARM STARTERS

Ravioli

Potato ravioli stuffed with Swiss chard served on, braised pointed cabbage with hazelnut butter and feta cheese

16,80 -

Tortelli

Tortelli stuffed with apple, pork belly and fresh goat's cheese served on leek purée with braised spring onions

17,90 -

Cockscomb Pasta

Cockscomb pasta with saffron sauce, zucchini, cherry tomatoes and prawn ragout

18,90 -

Curd & "Schüttelbrot" Dumplings

Curd and „Schüttelbrot“ Dumplings on a potato and truffle mousseline with diced artichokes

17,90 -

Risottino

Creamy risottino with honeydew melon and Culatello raw ham

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 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

Pork Collar

Pink-roasted pork collar served on
zucchini cream with apricots,
cucumber, mint tips, radishes
and a crispy phyllo pastry wafer
34,50 –

Octopus

Octopus tentacle cooked at a low
temperature served with
lime-infused mayonnaise, a potato
medallion, bell pepper sauce,
smoked paprika powder,
Taggiasca olive soil and chives
38,40 –

Duck Breast

Duck breast on almond brioche
with a cherry duet, wild poppy
and coffee powder
37,50 –


Beef Skirt Steak

Wood-fired beef skirt steak served
with soft wheat bread, grilled bell
pepper and red onion julienne,
balsamic reduction and milk pearls
39,50 –

Duet of Lamb

Lamb shoulder and cutlets
served with colorful carrots,
snow peas, white root vegetable
purée and raspberry 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.-

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