

STARTERS

Falafel

Slightly hot chickpea balls on a carrot-hummus, onions and pickled cucumbers

17,20 –

Fish pie

Potato flan with cod heart on swordfish carpaccio, dill mayonnaise and lightly dressed lamb's lettuce

20,90 –

Beef tartare

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

23,60 –

Rabbit

Rabbit fillets wrapped in bacon on vegetable couscous and rosemary jus

20,10 –

Caesar salad á la Traube


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

18,20 –

Mediterranean salad

Green salad, radicchio, rocket, capers, peppers, black olives, feta cheese with balsamic vinegar and crispy onion

17,80 –

 This meal is gluten-free



SO UP S

Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

12,30 –

Vital soup


Creamy vegetable soup, slightly hot
with herb breadsticks and sour cream

14,80 –

Ox and porcini mushroom essence

Essence of ox and porcini mushrooms
with vegetable julienne and
fried potato-cabbage pocket

15,20 -

 This meal is gluten-free

WARM START ERS

Cock's comb pasta

Thyme cockscomb noodles
with vegetable ragout and
South Tyrolean smoked cheese

19,90 –

Ricotta dumplings

Ricotta and black bread
“Schüttelbrot” dumplings on
marinated winter salad and
mascarpone sauce with chives

18,90 -

Green potato-gnocchi

Potato gnocchi with Jerusalem
artichoke cream, swordfish cubes,
Jerusalem artichoke ragout
and butter foam

20,70 -

South Tyrolean “Schlutzkrapfen”

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

16,80 -

Ravioli

Ravioli filled with prawns and
sea bass on baby spinach with
saffron sauce and leek hay

21,80 –

*Spaghetti “alla chitarra”

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

21,60 –

Pumpkin risotto


Creamy pumpkin risotto with
marinated salmon, horseradish
and sweet-sour pumpkin

20,40 -

100% Vegan - Rice Ravioli

Transparent rice ravioli filled
with vegetables and mushrooms
on colourful curry vegetables
with soya sprouts and carrot mayo

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

23,90 –

Wienerschnitzel

In butter breaded veal cutlet with roasted potatoes and cranberry jam

25,80 –



FROM OUR WOOD-BUR- NING 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

27,40 –

Traube Steak (about 550 gr)

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

52,80 –

MAIN COUR SE

Beef fillet

Beef fillet with celeriac puree, salted caramel walnut crumble, radicchio tips, pear spheres in Porto wine and black cabbage sauce

39,80 -

Pork fillet

Pork fillet with sweet potatoes, artichoke duet, mint tips, herb potato puree and aioli sauce

28,90 –

Saddle of deer

Pink saddle of deer with duet of black salsify, Parmesan-juniper-balls, red fruits, chlorophyll oil and winter spinach

33,40

Duck breast


Duck breast with potatoes and beetroot puree, shiitake mushrooms, parsley sponge and pumpkin puree

32,20

Salmon duet

Salmon duet with potato waffle, radishes, wasabi mayonnaise, raspberries, beetroot cream and sprouts

28,60

 This meal is gluten-free



DES SER T

Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

8,90 –

⊗ 3 times dark chocolate

Chocolate cake, fluffy chocolate
mousse and praline

13,80.-

Pumpkin and poppy seed strudel

Pumpkin and poppy seed strudel
with apple ragout and wintery
spiced ice cream in a chocolate
biscuit wrapper

14,20.-

Tiramisù

Classical Tiramisù with fresh fruits

9,20 -

⊗ Exotic variation
(vegan + gluten+ lactose free)

Pineapple carpaccio, vegan
mango mousse, tonka bean
and coconut crumble, passion fruit
sorbet and pomegranate gel

14,30 -

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