



## HERBS & SALADS FROM OUR GARDEN

### Nizza salad à la Traube

Green salad, radicchio, tomatoes, green beans, cucumber, red onion, tuna fillets in oil and Taggiasche olives

14,80 –

### Summer salad

Lettuce, rocket, valerian with melon, watermelon, mint and toasted sunflower seeds

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 coloured cherry tomatoes, red onion, basil, feta cheese cubes and garlic bread chips

18,60 –

 This meal is gluten-free

## STA RT ERS

### Prawns

Crispy prawns fried in panko on mashed sweet potatoes and sweet and sour chilli sauce

22,80 –

### Beef carpaccio

Beef carpaccio with pickled chanterelles, Taggiasche olives-oil mayonnaise and herb crumble

24,40 –

### Beef tartare


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

23,60 –

### Buffalo mozzarella

Buffalo mozzarella on warm tomato sauce, with salad and rosemary focaccia

19,40 –

 This meal is gluten-free



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## Consommé with dumplings

Consommé with Tyrolean Speck  
and liver dumplings

11,80 –

## Mushroom cream soup


Creamy mushroom soup with  
fresh cheese and herb rolls

12,60 –

## Gazpacho

Gazpacho with grilled vegetable strudel  
and sour cream

13,20 -

 This meal is gluten-free

# WARM STARTERS

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## Chard dumplings

Chard dumplings with grey cheese cream wholemeal bread chips and crispy bacon

18,20 –

## Ravioli

Ravioli filled with chanterelles and prawns on marinated spinach leaves and herb cream

18,60 -

## South Tyrolean "Schlutzkrapfen"

Homemade Bioregional 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 –

## Casarecce

Casarecce with tomato pesto, Mediterranean vegetables and basil ricotta

18,70 –

## \*Spaghetti "alla chitarra"

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

20,80 –

## Lemon Risottino

Creamy lemon risotto with clams, parsley crunch and citrus foam

19,40 -

## Potato half-moons-ravioli

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

18,80 -


## Potato gnocchi "Carbonara"

Potato gnocchi with roasted bacon, pecorino cheese and egg yolk

19,80 -

\* 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

### Saddle of rabbit

Saddle of rabbit in "Schüttelbrot"-bread crust on carrot cream with baby chard, salted goat cheese puff and turnip jus

27,80 -

### Guinea fowl breast

Guinea fowl breast cooked at low temperature with avocado guacamole, grilled peaches, sour cream and potato "blattlen"

28,30 –

### ⊗ Swordfish

- Smoked swordfish with "kama" rice and bio lemon peel
- Swordfish from our josper oven with coloured cherry tomatoes, burrata foam and basil mayonnaise

35,60

### ⊗ Beef duet

Chunks of beef fillet and beef pastrami with romaine lettuce leaves, capers mayonnaise, mustard sprouts, sun-dried "San Marzano" tomatoes and Port wine jus

41,30

### ⊗ Chanterelle "Rösti"

Chanterelle "Rösti" with egg poché, puffed buckwheat, onion chutney and summer herbs

24,20

⊗ This meal is gluten-free





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## Apple Strudel

Homemade piecrust apple strudel  
with vanilla sauce

8,80 –

 3 times dark chocolate

Chocolate cake, fluffy chocolate  
mousse and praline

13,80.-

## Creme Brule

Crème Brule with  
Madagascar vanilla and  
wild berries variation

12,80.-

## Tiramisù

Classical Tiramisù with fresh fruits

9,20 -

 Summer creation  
(vegan + gluten+ lactose free)


Peach sorbet and gel,  
Vegan mousse with raspberries,  
marinated nectarine,  
pistachio crumble  
and sunflower seeds

13,40 -

## 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*