

STARTERS

Aperitif

Ascoli-olives tris*:

- classic on chive mayonnaise
 - truffle on celeriac puree
 - vegetarian on mashed sweet potatoes
- with julienne of red turnips,
to that white yoghurt and cumin

17,20 –

Octopus

Tempura-fried octopus on
potato and radish salad
with hot sweet and sour sauce

22,40 –

Beef tartare

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

23,60 –

Pumpkin Quiche


Pumpkin quiche with pralines
of fresh goat cheese
and honey chestnuts

17,80 –

Caesar salad á la Traube

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

18,20 –

 This meal is gluten-free

* homemade frozen product from
partner company 'Agorá' of Ascoli
Piceno



SO UP S

Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

11,80 –

Grey cheese soup


Grey cheese soup with
black bread and chestnut dumplings
and roasted speck strips

13,20 –

Chestnut-Cappuccino

Chestnut-Cappuccino with
fried roll of fresh cheese and nuts

13,80 -

 This meal is gluten-free

WARM START ERS

Pumpkin-Gnocchi

Pumpkin-curry-gnocchi
with prawn ragout,
diced coloured vegetables
and glazed chestnuts

22,20 –

Ravioli

Transparent ravioli with
'Pulled-pork' and chestnuts
on Jerusalem artichoke and
black salsify ragout

18,90 -

Chestnut-Crêpes

Chestnut crepes filled with
smoked duck breast and
"crème fresh", gratinated with
lard on yellow beet compote

21,80 -

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

19,60 –

 This meal is gluten-free

Chestnut-Tagliatelle

Chestnut tagliatelle with
game ragout, braised savoy
cabbage, celery chutney
and cranberry gel

21,80 –

*Spaghetti "alla chitarra"

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

21,60 –

Risottino with radicchio

Creamy risotto with radicchio and
Lagrein wine with rosemary pears,
Roquefort cheese and walnuts

19,20 -

Chestnut-Ravioli

Chestnut ravioli with
butter and parmesan on
Jerusalem artichoke puree and chips

18,80 -

* 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.-



OUR CLASSIC DISHES

Goulash of beef

Grandma's beef stew with speck dumplings

23,60 –

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 in porcini crust on potato velouté, black truffle, parsley mayonnaise and Jerusalem artichoke chips

39,80 -

Fillet of piglet

Fillet of piglet cooked at low temperature on cream of violet pumpkin with salted coffee crumble, glazed chestnuts and Pioppini mushrooms

29,80 –

Duck leg

Duck leg confit with bergamot on autumn mashed potatoes, stewed red sauerkraut, chestnuts, cranberries and Porto-wine jus

32,20

Beef Roast beef


Warm beef roast beef on Jerusalem artichoke cream with Cardoncelli mushrooms, chestnut sponge, cocoa powder, potato spheres and jus

31,30

Trout

Trout in parsley and lime panur on "Golden" apple puree, chestnut, winter citrus foam, red sauerkraut salad marinated in raspberry vinegar

28,60

 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.-

Apple fritters

Apple fritters with vanilla sauce and chestnut ice cream

15,40.-

Chestnut tiramisu

Chestnut-mascarpone cream with Savoiardi biscuits, chestnuts and fresh fruit

9,40 -

Grape and chestnut duet (vegan + gluten+ lactose free)

Chestnut mousse, chestnut crumble and caramelized chestnuts


Grape sorbet, grape ragout and grape gel

14,80 -

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