STARTERS

Autumn Chestnuts

Chestnuts served with speck,
alpine cheese fondue,
apple and mushrooms

18,20 –

Beef Tartare (160 g)

Tasty beef tartare with
toasted bread, salted butter
and marinated red onions

25,60 –

Caesar Salad á la Traube

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

18,80 –

Lamb Ham

Lamb ham from the “Villnösser
Brillenschaf” served with wild salad,
chestnuts and a juniper grissino

21,50 –

Cherry Tomatoes

Cherry Tomatoes cream served
with cherry tomatoes, baby lettuce,
parsley oil, mustard seeds,
and crispy hazelnuts

16,80 –

SOUPS

Consommé with Dumplings

Consommé with Tyrolean
Speck and Liver dumplings

13,50 -

Beetroot Cream Soup

Beetroot cream soup served
with game ravioli and yogurt

15,90 -

Chestnut Cappuccino

Chestnut cappuccino served
with milk froth and a baked
wonton basket with
sour cream and nut dip

16,80 –

This meal is gluten free

RESTAURANT
TRAUBEN
WIRT

WARM STARTERS

Gnocchi

Potato and chestnut gnocchi served with prawn ragout, mangetout and shallots

19,80 -

Spätzle

Chestnut spätzle served with hearty lamb ragout from local Villnösser Brillenschaf, savoy and glazed chestnuts

18,20 -

Tagliatelle

Chestnut tagliatelle served with green Swiss chard cream, roasted peanuts and ricotta

16,30 -

Blattlan

Baked South Tyrolean potato “Blattlan” served with sauerkraut and sausage chips

15,80 -

Tortelli

Herb tortelli stuffed with chestnuts and grapes, served on a delicate fresh goat cheese sauce

15,30 -

This meal is gluten free

Risottino

Creamy pumpkin risottino served with house-smoked char, fresh horseradish and pumpkin compote

21,30 -

*Spaghetti “alla chitarra”

Homemade “Spaghetti alla chitarra” with raw ham, cherry tomatoes, fresh truffle and Prosecco foam

23,20 –

South Tyrolean “Schlutzkrapfen”

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

17,50 -

100% Vegan

(gluten free, vegan and lactose-free)

Baked porcini mushroom and polenta sticks served on marinated Napa cabbage with carrot cream

19,60 -

* 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.-

RESTAURANT TRAUBEN WIRT

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

30.50 –

Wienerschnitzel

In butter breaded veal cutlet
with roasted potatoes and
cranberry jam

25,90 –

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

South Tyrolean beef striploin served with Dauphine potatoes, onion dip, grilled courgettes and balsamic mayonnaise

53,60 –

MAIN COURSE

Pork Belly

Pork belly served on braised sauerkraut with Golden Delicious apple mousse, Kaminwurzen Serviettenknödel and beetroot leaves

29,50 –

Guinea Fowl

Guinea fowl served with Hokkaido pumpkin cream, glazed chestnuts, speck chips, and Brussels sprouts

32,50 –

Roast Beef

Lukewarm roast beef served on white root cream with shiitake mushrooms, chestnut sponge, cocoa powder, mignon potatoes, and jus

34,80 –

Trout

Local rainbow trout with
suckling rind pop, cauliflower purée, red cabbage salad with raspberry vinegar, and mandarin gel

29,80 –

Venison Tagliata

Venison tagliata served on red cabbage with parsnip cream, blueberry duo, chestnut crumble, and chlorophyll oil

38,40 –

This meal is gluten free

RESTAURANT TRAUBEN WIRT

DESSERT

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 Crème Brûlée

Pumpkin crème brûlée served with
chestnut ice cream, poppy seed
crumble and blackcurrant coulis

12,50.-

Tiramisu

Chestnut tiramisu served
with caramelized chestnuts
and ladyfingers

9,60 -

Autumn Creation

(Vegan, gluten- and lactose-free)

Grape sorbet served
with grape ragout
caramelized chestnuts
chestnut crumble,
grape gel and
vanilla mousse coated in chestnut

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

RESTAURANT
TRAUBEN
WIRT