

STARTERS

Falafel

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

17,20 –

Salmon balls

Fried salmon balls with cucumber in sour cream and wasabi mayonnaise

20,90 –

“Carne salada”

Carpaccio of “carne salada” with rocket, parmesan flakes and homemade “giardiniera”

21,30 –

Caesar salad á la Traube

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

18,20 –

Beef tartare


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

23,60 –

“Waldorf” salad

Green salad, walnuts, apple, celery, yoghurt and honey dressing with fried cubes of veal

19,70 –

 This meal is gluten-free



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Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

12,30 –

Sweet potato and spring onion cream soup


Creamy sweet potato and spring onion soup
with pumpkin and potato "Rösti", leek straw
and curry mayo

14,80 –

Parsley soup

Parsley root soup with fried prawns in 'Kataifi' pastry,
sesame powder and dill oil

15,60 -

 This meal is gluten-free

WARM STARTERS

Potato Ravioli

Potato Ravioli filled with white cabbage and fresh cheese, on parsnip cream with a savory game ragout

20,40 –

Ricotta dumplings

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

18,90 -

Fusilli with octopus ragout

Fusilli with octopus ragout, olives, Pak-choi, potato cubes and lemongrass

20,70 -

South Tyrolean “Schlutzkrapfen”

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

16,90 -

Vegetable Tortelli

Vegetable-Tortelli on a light cheese fonduta with basil croutons and stewed tomatoes

18,70 –

*Spaghetti “alla chitarra”

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

21,60 –

Pistachio risotto


Creamy pistachio risotto with tarragon flavor, roasted veal-vegetable balls and herb jus

21,80 -

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 COURSE

Fillet of veal

Veal fillet with celeriac, winter spinach, radishes, parsley sponge and artichoke heart ragout

39,80 -

Saddle of lamb

Panko-crusted saddle of lamb, cream of mushroom and Dijon mustard, Madras curry powder, peas, soft and crispy white polenta

33,80 –

Loin of piglet

Piglet loin with apples in osmosis of Porto white wine, bitter wild herbs, potato balls with almonds and carrot duet

28,90

Braised beef


Braised beef with artichoke "Gröstel", Panko-fried onion crust and Porto wine jus

29,80

Sea bass

Sea bass fillet with trilogy of cauliflower, puffed capers, coffee powder and seed crackers

31,90

 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.-

Nougat Crème Brule


Nougat crème brule with
wild berries sorbet and
blackcurrant coulis

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

20,90 –

 This meal is gluten-free

Frozen products can be used if necessary