

STARTERS

Falafel

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

17,50 –

Scallop

Scallop carpaccio on pineapple tartare, served with cucumber sorbet, pomegranate gel and dehydrated lemon

22,90 –

Beef tartare

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

23,90 –

Fried vegetables

Vegetables fried in tempura with remoulade sauce and melon, orange and celery juice

18,60 –

Caesar salad á la Traube


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

18,80 –

Asparagus salad

Green salad, asparagus, breaded veal head cubes, sunflower seeds, Parmesan hips and Bolzano espuma sauce

21,80 –

 This meal is gluten-free



SO UP S

Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

12,30 –

Curry-vegetable cream soup


Creamy curry-vegetable soup with
fried leek-fresh cheese 'Tirtl' and parsnip gel

14,80 –

Asparagus soup

Delicate asparagus soup with wild garlic grissini,
asparagus gnocchi and milk foam

16,20 -

 This meal is gluten-free

WARM START ERS

Potato Gnocchi

Potato gnocchi flavored with liquorice, to that dried tomatoes, feta sauce, artichokes, roasted onions and olive earth

19,60 –

Asparagus crêpes

Fried asparagus crêpes on rabbit ragout with vegetable chips and diced asparagus

18,80 -

Pappardelle

Black pappardelle with saffron sauce, prawn ragout, snow peas and baby spinach

20,50 -

South Tyrolean “Schlutzkrapfen”

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

16,90 -

Potato and truffle ravioli

Potato and truffle ravioli on braised leek vegetables, shallots and bacon chips

22,50 –

*Spaghetti “alla chitarra”

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

21,90 –

Spinach risotto


Creamy spinach risotto with herb yoghurt, smoked ricotta and crispy potato cubes

18,90 -

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-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

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

Fresh asparagus

White asparagus with potatoes, butter, parmesan cheese, Easter ham, Bolzano sauce and potato focaccia

27,90 -

ⓧ Lamb shank

Braised lamb shank on herb risotto, mandarin gel and wild herbs

33,80 –

ⓧ Veal

Lukewarm veal with tuna espuma, puffed capers, sweet and sour shallots in Port wine, sprouts and 'La Ratte' potatoes

31,30

Guinea fowl breast

Guinea fowl breast with parsnip puree, white asparagus tips, strawberries, balsamic reduction and herb sponge

29,70

Lake fish duet

Salmon trout breaded with parsley and marinated whitefish, to that green asparagus, yoghurt, trout caviar, raspberries and misticanza

36,80

ⓧ 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.-

Strawberry dumplings

Ricotta dumplings with
strawberry filling, vanilla sauce
and fresh strawberry ragout

14,80.-

Tiramisù

Classical Tiramisù with fresh fruits

9,60 -

⊗ Spring beginning
(vegan + gluten+ lactose free)

Elderflower mousse,
red fruit sorbet, hibiscus gel,
chocolate and avocado truffle balls,
pistachio crumble

15,20 -

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