

STARTERS

Tub gurnard

Tub gurnard in saffron tempura,
potato salad on radishes and
dill mayonnaise

20,80 –

Deer carpaccio

Delicate deer carpaccio
with pickled chanterelles,
juniper crumble and redcurrant gel

24,80 –

Beef tartare

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

23,60 –

Greek' salad à la Traube


Green salad, radicchio, tomatoes,
cucumbers, red onion, olives,
capers feta cheese, white yoghurt
dressing and oregano

14,80 –

Caesar salad à la Traube

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

18,20 –

 This meal is gluten-free



SO UP S

Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

11,80 –

Spinach cream soup

Creamy spinach soup with
homemade smoked ricotta and barley 'Tirtl'
stuffed with vegetables and smoked meat

12,90 –

Game goulash soup


Goulash soup of local deer
with potatoes and carrots,
fried roll stuffed with blueberries and thyme

14,20 -

Pumpkin soup

Pumpkin soup with roasted pumpkin seeds,
pumpkin oil and amaretto breadsticks

13,20 -

 This meal is gluten-free

WARM START ERS

Beetroot dumplings

Beetroot dumplings with gorgonzola heart, delicate horseradish sauce, cubes of wholemeal bread and fresh horseradish

18,80 –

Pumpkin Ravioli

Herb ravioli with pumpkin filling on an asian curry and coconut sauce and raw ham chips

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

19,60 –

Traditional "Blattlan"

Potato "Blattlan" with spiced South Tyrolean sauerkraut, crispy 'Kaminwurzen' sausages and bread chips

18,20 –

*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 -

Tagliatelle

Tagliatelle with cubes of steamed autumn vegetables, slices of home-marinated salmon and soy-wasabi foam

19,80 -

 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

23,60 –

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

⊗ Neck of piglet

Piglet neck cooked at low temperature with porcini ragout, potato millefeuille, sweet potato chips and Brussels sprouts

28,80 -

⊗ Braised beef

Braised beef with celeriac duet, autumn herb oil, salted caramel walnuts and wild herbs

29,60 –

Pheasant breast

Pheasant breast stuffed with chestnuts on orange-flavoured and speck orzotto, wild broccoli and leek straw

29,80

Saddle of lamb

Saddle of lamb on chickpea cream with mint aubergine croquettes, Greek feta cheese, sun-dried tomato mayonnaise and black olive earth

32,80

⊗ Char fillet

Char fillet with white beans, puffed rosemary, "lardo di colonnata", bay leaf oil, confit cherry tomatoes and rapeseed

28,60

⊗ 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.-

Tyrolean "Grüngold" slice

White chocolate mousse slice
with pumpkin and almond oil biscuit,
raspberry gel, crunchy pumpkin
seeds and apple strudel ice cream

14,90.-

Tiramisù

Classical Tiramisù with fresh fruits

9,20 -

 Exotic variation
(vegan + gluten+ lactose free)


Coconut mousse,
passion fruit and mango
sorbet and gel,
Tonka bean crumble,
mango ragout and
pitaya carpaccio

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