

# STARTERS

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## Aperitif

Ascoli-olives tris\*:

- classic on chive mayonnaise
  - truffle on parsley root puree
  - vegetarian on pumpkin puree
- with julienne of red turnips,  
to that white yoghurt and cumin
- 17,20 –

## Octopus

Octopus salad with Taggiasche  
olives on potato waffle and  
curry mayonnaise

20,90 –

## Beef tartare

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

23,60 –

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

## Goat cheese quiche

Goat Cheese Quiche  
on a salad topped with  
honey and pomegranate dressing

17,80 –

## Caesar salad á la Traube


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

18,20 –

## Winter salad

Brazilian salad, radicchio, rocket,  
carrots with pears in red wine,  
walnuts, feta cheese and  
balsamic vinegar cream

19,50 –

 This meal is gluten-free



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## Consommé with dumplings

Consommé with Tyrolean Speck  
and liver dumplings

12,30 –

## Potato and leek cream soup


Creamy potato and leek soup with  
potato-porcini mushroom "Rösti",  
leek straw and sour cream

14,80 –

## Carrot-ginger-orange soup

Soup of carrots, ginger and oranges  
with orange macarons and herb oil

13,80 -

 This meal is gluten-free

# WARM STARTERS

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## Potato Ravioloni

Potato ravioloni filled with ricotta and chives on braised white cabbage cream, thyme foam, "Schüttelbrot" butter and "Kaminwurz" chips

19,90 –

## Rice Ravioli

Steamed rice ravioli with savory pork shoulder filling on red cabbage cream with herb jus and celery straw

18,90 -

## Lemongrass-"chitarra" Spaghetti

"Spaghetti alla chitarra" flavoured with lemongrass with shrimp ragout, diced zucchini and cherry tomatoes

20,70 -

## South Tyrolean "Schlutzkrופן"

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

## Herb Casarecce

Herb casarecce with roasted bacon, grey cheese, savoy cabbage and fried angel hair nest

21,80 –

## \*Spaghetti "alla chitarra"

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

21,60 –

## Gingerbread Risottino

Creamy gingerbread risotto with marinated venison carpaccio, "Glühwein" gel and gingerbread crumble

20,40 -

## Cheese Dumplings

Traditional cheese dumplings on spinach puree with melted butter and whole meal bread croutons

19,10 -

\* 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 COUR SE

### Beef fillet

Beef fillet in porcini crust on potato-truffle puree, Cardoncelli mushrooms, chervil mayonnaise, sprouts and herbs

39,80 -

### ⓧ Belly of piglet

Piglet belly with braised endive, potato puree, licorice powder, lemon mayonnaise and wild honey sponge

28,90 –

### ⓧ Beef cheek

Braised beef cheek on Jerusalem artichoke puree, almond duet, Tonka bean sponge and Romanesco broccoli

32,20

### ⓧ Pheasant breast

Pheasant breast in mountain lard on black cabbage risotto, pumpkin cream and puffed amaranth

33,40

### Salmon trout

Salmon trout fillet with activated charcoal, parsnip, potato spheres, chlorophyll oil and winter spinach

28,60

ⓧ This meal is gluten-free



# DES SER T

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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-dumplings

Ricotta dumplings with nougat heart,  
caramel sauce and white chocolate  
flakes

15,40.-

## Tiramisù

Classical Tiramisù with fresh fruits

9,20 -

 Winter creation  
(vegan + gluten+ lactose free)


Gingerbread mousse with cinnamon  
almond crumble, orange fillet,  
"Glühwein" gel, citrus sorbet,  
chestnut pralines

14,30 -

## 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*