



HERBS & SALADS FROM OUR GARDEN

Mediterranean farmer's salad

Farmer's salad with mozzarella and herb feta, olives, cucumber, basil, tomatoes, red onion and parsley served with salad bouquet and garlic bread

15,40 –

Summer salad

Salad with fresh fruits: Strawberries, raspberries, blackberries and blueberries with citrus vinaigrette and caramelized walnuts

16,40 –

Caesar salad

Romaine lettuce with Caesar dressing, rosemary, bread croutons, fresh parmesan shavings and chicken breast

14,20 –

STA RT ERS

Prawns

Grilled prawns on pineapple carpaccio with lemon and chilli sauce on salad, aioli and ginger crunch

19,60 –

Beef tartare

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

23,30 –

Goat cheese


Regional goat cheese wrapped in speck on lamb's lettuce with passion fruit dressing, onion marmalade and toasted pine nuts

18,30 –

Melon & Feta

Variation of grilled watermelon and honey melon with feta marinated in herbs, Taggiasche olives, dried tomatoes and herb salad with honey and mustard dressing

17,60 –

 This meal is gluten-free



SO UP S

Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

11,30 –

Swiss chard soup


Creamy chard soup with herb grissini
and spicy apple tartare

12,60 –

Cream of potato and porcini soup

Potato and Porcini Cream Soup with
Potato and Leek Rösti and Leek Straw

11,80 -

 This meal is gluten-free

WARM STARTERS

Nettle press dumplings

Nettle press dumplings on marinated pointed cabbage, brown butter and croutons

16,30 –

Tortelli

Basil tortelli filled with feta cheese, burrata, olive ragout and dried tomatoes, on kohlrabi-saffron salad and crispy roasted onion

18,60 -

South Tyrolean "Schlutzkrapfen"

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

16,40 -

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

17,40 –

This meal is gluten-free

*Spaghetti "alla chitarra"

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

20,50 –

Elderflower Risotto

Creamy elderflower risotto with spicy pork belly, elderberries, elderberry gel, herb jus and mint chips

18,20 -

Nettle gnocchi "Mountain & Sea"

Potato and nettle gnocchi with porcini, shiitake, herb mushrooms and "Black Tiger" prawns

19,60 -

Kamut Tagliatelle

Kamut tagliatelle with roasted pancetta, grey cheese and baby spinach

17,80 -

* We can prepare this meal with gluten-free "spaghetti" for an extra charge of € 2,50.-

Warm starters can be ordered as a main course (bigger portion) for an extra charge of € 2,50.-





OUR CLASSIC DISHES

Goulash of beef (about 15 min.)

Grandma's beef stew with speck dumplings

20,30 –

Wienerschnitzel

In butter breaded veal cutlet with roasted potatoes and jam of cranberries

23,80 –



FROM OUR WOOD-BUR- NING OVEN

Tagliata (about 180 gr)

Typical Italian style grilled roastbeef of the American Black Angus served with marinated rocket salad and parmesan shavings

24,90 –

Traube Steak (about 420 gr)

Marinated Rib-Eyesteak of the American Angus Beef served with Dauphine potato, sauces and zucchinis

49,50 –

MAIN COURSE

Beef fillet

Beef fillet in tomato crust with wild broccoli, coloured tomatoes, anchovy sauce and Mediterranean camouflage

36,80 -

Saddle of lamb

Saddle of lamb in a panko crust with mushroom-mustard sauce, gratin potatoes, spring peas and Madras curry powder

29,80 –

Piglet

Roast piglet neck with parsley roots, romaine lettuce from the josper oven, chimicurri sauce, apricot ketchup and mustard seeds

28,40 –

Tuna 2.0


- o Kama rice, bluefin tuna tartare and Ponzu gel
- o Tagliata of bluefin tuna mango ragout, raspberries passion fruit sauce and Wakome seaweed

35,80 –

Stuffed pointed peppers

Pointed peppers stuffed with ricotta on parmesan cream and basil mayo

21,50 –

 This meal is gluten-free



DES SER T

Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

7,80 –

Mon-cherry (vegan gluten and lactose free)

Cherry sorbet, cherry gel,
cherry ragout, chocolate crumble
and chocolate cream

13,80.-

3 times dark chocolate

Chocolate cake, fluffy chocolate
mousse and praline

13,60.-

Tiramisù

Classical Tiramisù with fresh fruits

8,80 -

Creme Brûlée


Creme Brûlée with
strawberry ice cream and
almond crumble, elderberry gel
and marinated fruits

12,80 -

Cheese tasting

Cheese tasting with walnut bread and
slices of dried apricots

20,50 –

 This meal is gluten-free

*Cover per person € 2,00.-
Frozen products can be used if necessary*