

STARTERS

Venison Carpaccio & Ham

Carpaccio and ham of venison with walnut "krapfen", Cardoncelli mushrooms and cranberry gel

18,80 –

Goat's cheese crème Brûlée

Goat's cheese crème brûlée with chestnut brioche, port wine pears, salad and chestnut dressing

16,80 –

Beef tartare

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

21,30 –

Caesar salad

Caesar Salad with French Dressing

11,80 -


Caesar salad with chicken strips and French dressing

15,40 -

Prawns

Grilled prawns with hummus, beetroot, miso mayonnaise and salad

17,20 –

 This meal is gluten-free



SO UP S

Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

9,20 –

White wine soup from the Isarco Valley


Classic white wine soup with
stick ok puff pastry and cinnamon

10,50 –

Black root cream soup

Creamy soup of black root radish with
tuna tartare and sesame

10,80 -

 This meal is gluten-free



WARM START ERS

⊗ Pumpkin Risottino

Creamy pumpkin risottino with pink roasted lamb chops and pumpkin compote

16,20 –

Black bread-ricotta gnocchi

Black bread and ricotta gnocchi on marinated rocket and cumin mascarpone sauce

14,40 -

South Tyrolean "Schlutzkrapfen"

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

14,30 -

*Spaghetti "alla chitarra"

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

18,70 –

"Schüttelbrot" tagliatelle

"Schüttelbrot" tagliatelle made of crispy rye bread with grey cheese, Savoy cabbage and bacon

14,60 -

Autumn rolls

Crispy rolls filled with autumn vegetables on a bed of salad and sour cream dip

13,80 -

⊗ This meal is gluten-free

* 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

18,40 –

Wienerschnitzel

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

19,80 –



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

23,40 –

⊗ Traube Steak (about 420 gr)

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

43,80 –

MAIN COUR SE

⊗ Lamb shank

Braised lamb shank with
herb-polenta, walnuts, chestnuts,
root ragout and clover jus

26,50 –

⊗ The best of veal

Veal duet, truffled mashed potatoes
Jerusalem artichokes and shiitake
mushrooms

28,80 –

Veal entrails

Veal entrails with
sautéed "La Ratte" potatoes,
cumin - sour cream dip

19,20 –

⊗ Trout fillet

Trout fillet with horseradish,
beetroot and barley

24,80 –

⊗ This meal is gluten-free





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Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

6,40 –

Butter biscuit parfait

Butter biscuit parfait with apple
compote and caramelized cashews

8,80.-

"Black & white"

Dark chocolate cake and pralines
with white chocolate mousse

10,80.-

Tiramisù

Classical Tiramisù with fresh fruits

8,20 -

Chocolate strudel


Puff pastry strudel with
chocolate filling, blueberry sorbet
and fresh wild berries

9,80 -

Cheese tasting

Cheese tasting with walnut bread
and slices of dried apricots

16,60 –

 This meal is gluten-free

*Cover per person € 1,50.-
Frozen products can be used if necessary*