

# STARTERS

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## Deer ham

Deer ham with mushrooms, walnut-krapfen and rosehip cream

15,40 –

## Prawns

Tempura of prawns with pumpkin puree and beetroot compote

18,30 –

## Tuna tartare

Tuna tartare with avocado puree, mango cubes and sesame breadstick

17,80

## Beef tartare

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

19,80 –

## Onion pie


Onion pie with Culatello raw ham and fenugreek brioche

15,80 –

## Ratatouille

Tartlet of Mediterranean vegetable with smoked cheese and garlic baguette

13,80 –

 This meal is gluten-free



# SOUPS

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## Consommé with dumplings

Consommé with two Tyrolean Speck dumplings

8,50 –

## Goat cheese cream soup


Cream soup of goat cheese with ravioli filled with potatoes, cabbage and mint

9,60 -

## Sweet corn soup

Soup of sweet corn with herbs bread sticks and Culatello raw ham

10,20 -

 This meal is gluten-free

# WARM STARTERS

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## South Tyrolean "Schlutzkrapfen"

Ravioli filled with spinach and ricotta, alpine cheese and pine butter

13,90 –

## Truffle-potatoes Gnocchi

Truffled potatoes Gnocchi with raw ham, cherry tomatoes and Prosecco foam

14,20 -

## Guinea fowl Tortelli

Tortelli filled with Guinea fowl on celery-truffle cream, rosemary butter and pork "pop corn"

15,30 -

## \*Spaghetti alla chitarra

"Spaghetti alla chitarra" perfumed with lemongrass, prawns, zucchini and cherry tomatoes

17,80 -

## Vegetable strudel

Puff pastry strudel filled with Mediterranean vegetable, tomato sauce and basil espuma

14,60 -

## "Graukas" Risotto


Creamy "Graukas"-cheese risottino with roasted bacon in brown bread mantle

15.20 -

## Ravioli of egg pasta

Egg pasta Ravioli filled with prawns and sea bass on Pak-Choi vegetables

15,80 –

 This meal is gluten-free

**ALL OUR WARMS STARTERS  
ARE HOMEMADE**

\* 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

17,90 -

### Wienerschnitzel

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

18,90 –



## FROM OUR WOOD-BUR- NING OVEN

### Grilled vegetables

Grilled vegetables with Camembert

17,60 -

### Tagliata (about 180 gr)

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

22,90 -

### Traube Steak (about 420 gr)

Marinated Rib-Eyesteak of the  
American Angus Beef served with  
three sauces, potatoes en papillote  
with sour cream sauce and grilled  
courgette

39,40 –

## MAIN COUR SE

### Ox filet

Fillet of ox with mushroom sauce,  
Basmati rice and kohlrabi

29,80 -

### Deer steak

Saddle of deer steak with fenugreek  
crust, poppy "Schupfnudel" and  
red cabbage sauce

28,40 –

### Young pork

Young pork cooked in charcoal  
oven, rolls filled with sauerkraut and  
mushed sweet potatoes

24,50 –

### Rack of lamb


Rack of lamb with rosemary  
dumpling and stewed vegetables

25,30

### Salmon

Steak of salmon on cous cous,  
vegetable, dried tomatoes and  
Taggiasche olives

27,40

 This meal is gluten-free





# DES SER T

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## Apple Strudel

Homemade piecrust apple strudel with vanilla sauce

5,90 –

## Tiramisù

Classical Tiramisù with fresh fruits

7,80 -

## Crème Brule

Crème Brule of Tonka beans with sorbet and ragout of wild berries

9,70.-

## Nougat dumplings

Nougat dumplings with caramelized apple and vanilla sauce

10,40.-

## Chocolate mousse

Mousse of white, milk and dark chocolate, fresh wild berries

8,90 -

## Chocolate cake

Slightly warm chocolate cake with melted heart served on caramel sauce

9,80 -

## Fruit Salad


Fresh fruit salad marinated with lemon

7,60 –

## Cheese tasting

Cheese tasting with walnut bread and slices of dried apricots

15,80 –

 This meal is gluten-free

*Cover per person € 1,50.-*

*Frozen products can be used if necessary*