

# STARTERS

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## Pheasant breast

Pheasant breast wrapped in bacon with buckwheat blinis, cranberry red wine stew, celery chips and grilled herb string

17,90 –

## Beef tartare

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

22,80 –

## Asparagus salad

Salad of green and white asparagus with poached egg, puffed Buckwheat and herb salad

18,70 –

## Asparagus quiche


Asparagus quiche with ham mousse, wild garlic crackers and espuma from the Bolzano sauce

16,80 -

## Goat cheese bon-bons

Baked goat cheese bon bons on raw apple carpaccio, Arugula pesto and thyme honey

17,20 –

 This meal is gluten-free



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## Consommé with dumplings

Consommé with Tyrolean Speck  
and liver dumplings

10,80 –

## Parmesan soup


Parmesan cream soup with potato truffle  
puree, parmesan chips and croutons

11,50 –

## Jerusalem artichoke soup

Jerusalem artichoke soup with  
Jerusalem artichoke chips, trout  
Tatar and horseradish

12,40 -

 This meal is gluten-free



# WARM STARTERS



## Risotto

Creamy potato risotto with crispy egg yolk, spinach cream and potato croutons

17,60 –

## \*Spaghetti “alla chitarra”

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

19,80 –

## Potato ravioli

Potato ravioli filled with grey cheese, crispy bacon, “Schüttelbrot” butter and mountain cheese

16,80 -

## Pappardelle

Pappardelle with green and white asparagus, basil and fried shrimp tail

18,20 -

## South Tyrolean “Schlutzkrapfen”

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

15,80 -

## Ravioli

Ravioli stuffed with homemade smoked ricotta and dried tomatoes on wild garlic cream and herb butter

17,80 -

## 100% Vegan

Fried chickpea potato vegetable rösti on spicy braised vegetables with tomato compote, potato straw and misosalsa

16,20 –

## Leek variation

Everything from leek: leek dumplings, leek cream, leek roses, leek puree, leek straw and braised leek

17,20 -

## 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

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### Goulash of beef (about 15 min.)

Grandma's beef stew with speck dumplings

19,80 –

### Wienerschnitzel

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

23,40 –



## FROM OUR WOOD-BUR- NING OVEN

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### ⊗ Tagliata (about 180 gr)

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

24,80 –

### ⊗ Traube Steak (about 420 gr)

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

48,80 –

## MAIN COURSE

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### ⊗ Veal "Ossobuco"

Braised veal "Ossobuco" with saffron-potato puree, peas, parsley-lemon mayo and carrot gel

27,40 -

### Alpine fillet

Fillet of alpine char in herb crust, parsley root puree, beetroot gel and potato balls

28,20 –

### Fresh asparagus

Cooked asparagus with nut butter, potato focaccia, farmhouse ham, Bolzano sauce and garden cress

22,80 –

### Tomahawk for 2 persons (ca. 30 min)

Beef tomahawk with grilled vegetables, potato dippers and chives sour cream

78,00 –

### Beef fillet

Beef fillet in the herb crust with crispy shallots, green asparagus, white celery puree and green herb mayonnaise

34,80 –

⊗ This meal is gluten-free





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## Apple Strudel

Homemade piecrust apple strudel  
with vanilla sauce

7,60 –

## Start of spring (lactose free, vegan)

Bourbon vanilla cheesecake  
with pistachio crumble, pomegranate  
sorbet, jasmine tea gel and  
raspberry coulis

13,20.-

## 3 times dark chocolate

Chocolate cake, fluffy chocolate  
mousse and praline

13,40.-

## Tiramisù

Classical Tiramisù with fresh fruits

8,60 -

## Hazelnut passion fruit creation


Nutella mousse with chocolate nut  
crumble, passion fruit nut macaron  
and passion fruit sorbet

12,80 -

## Cheese tasting

Cheese tasting with walnut bread and  
slices of dried apricots

19,80 –

 This meal is gluten-free

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