



HERBS & SALADS FROM OUR GARDEN

Seafood salad

Salad with prawns, octopus, squid and garlic bread

15,90 –

Greek salad

Salad with feta, olives, cucumbers, peppers and red onion

12,60 –

Salad with goat cheese

Salad with bulgur, goat cheese, fried zucchini and tomatoes dressing

13,20 –

Salad with chicken

Salad with grilled chicken slices

14,30 –

Caesar salad

Marinated crispy salad with hardboiled egg, mozzarella, bread croutons e parmesan flakes

13,40 –

STARTERS

Deer ham

Deer ham with chanterelle krapfen and plums with cinnamon

15,80 –

Caprese

Caprese of hay's milk mozzarella, tomatoes and basil focaccia

13,80 –

Tuna of the Mediterranean sea

Tartare of Mediterranean tuna with mango, avocado cream and sesame puff pastry

18,20

Beef tartare


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

19,80 –

“Culatello”

“Culatello” raw ham with melon, basil mozzarella bites and herbs brioche

14,40 –

 This meal is gluten-free



SO UP S

Consommé with dumplings

Consommé with
two Tyrolean Speck dumplings

8,50 –

Spinach cream soup


Cream soup of spinach,
herbs yogurt and “tirtlen” filled
with sauerkraut and potatoes

9,20 -

Beet essence

Beet essence with
horseradish-apple Ravioli

10,90 -

 This meal is gluten-free

WARM STARTERS

South Tyrolean “Schlutzkrapfen”

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

13,90 –

Potatoes gnocchi

Potatoes gnocchi with Mediterranean vegetables, and buffalo's milk mozzarella

14,30 -

Rucola Risotto

Risottino with rucola, Feta espuma and tomatoes compote

14,80 -

*Spaghetti alla chitarra

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

17,80 -

“Schüttelbrot” gnocchi

Homemade small gnocchi with “Schüttelbrot”-bread and ricotta, mushrooms cream and croutons of “Vinschgerle” bread

14,90 -

Nettle dumplings


Homemade nettle dumplings on cabbage salad and speck butter

14,90 -

* Mussels and clams spaghetti

Homemade spaghetti with mussels, clams and sea bass fillet

17,60 –

 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

17,90 -

Wienerschnitzel

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

18,70 –



FROM OUR WOOD-BURNING OVEN

⊗ Grilled vegetables

Grilled vegetables with Camembert

17,20 -

⊗ 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 COURSE

Fillet of ox

Fillet of ox with porcini mushrooms crust, celery puree and snow peas

28,90 -

Duck breast

Duck breast with "Schüttelbrot" bread, stuffed cabbage and rosemary dumplings

27,80 -

⊗ Deer steak

Saddle of deer in speck mantle, "Storo" polenta and Brussels sprout

27,80 –

⊗ „Geröstel“

"Geröstel" of veal meat, chanterelle mushrooms and local potatoes

19,80 –

⊗ "Storo" Polenta

"Storo" Polenta with fresh chanterelle mushrooms

16,80

Sea bream

Sea bream with Mediterranean aromas, braised vegetables and jacket potatoes

24,80

⊗ This meal is gluten-free





DES SER T

Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

5,90 –

Tiramisù

Classical Tiramisù with fresh fruits

7,80 -

Appel fritters

Apple fritters with zabaglione and
cookies ice cream

9,80.-

Coconut Panna Cotta

Coconut Panna Cotta with mango
ragout and almond waffle

9,20.-

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