

# STARTERS

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## Chanterelle quiche

Quiche with chanterelle mushrooms, fresh goat cheese and vegetable vinaigrette

14,80 –

## Deer ham

Deer ham with plum compote and nut “Krapfen”

18,80

## Beef tartare

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

21,30 –

## Caprese & Culatello

Hay milk mozzarella, tomatoes, salad and raw ham Culatello roses

16,20 –

## Fried shrimps


Fried shrimps with pumpkin puree, cauliflower and orange lemongrass oil

16,80 –

## Mediterranean octopus salad

Octopus, calamari, taggiasche olives, salad and herb brioche

15,60 –

 This meal is gluten-free



# SOUPS

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## Consommé with dumplings

Consommé with two Tyrolean Speck dumplings

8,80 –

## Traditional barley soup


Barley soup with farmer’s wrap

10,80 -

## Vital soup

Fine cream soup with garden vegetables and sesame grissini

9,80 -

 This meal is gluten-free

# WARM STARTERS

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## South Tyrolean "Schlutzkrapfen" "in a different way"

Ravioli filled with ricotta, alpine cheese and melted butter in spicy spinach puree

13,90 –

## Ricotta "Schüttelbrot" gnocchi

"Schüttelbrot"- bread and ricotta gnocchi with marinated salad and chives sauce

13,70 -

## Artichokes Risotto

Creamy artichokes risottino with home smoked duck breast, bacon powder and carrot gel

15,90 -

## \*Spaghetti alla chitarra

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

## Polentatart

Polentatart "Storo" stuffed with smoked cheese on mushroom ragout and black bread crunchies

15,40 -

## Bio hemp pappardelle

Bio hemp pappardelle with shrimps, pumpkin cubes and peas

16,20 -

## Wild ravioli

Ravioli stuffed with deer on red cabbage cream, cranberries and thyme butter

15,80 –

**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

18,40 -

### Wienerschnitzel

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

19,30 -



## FROM OUR WOOD-BURNING OVEN

### ⊗ Grilled vegetables

Grilled vegetables with Camembert

17,90 -

### ⊗ Tagliata (about 180 gr)

Typical Italian style grilled roast beef 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 three sauces, potatoes en papillote with sour cream sauce and grilled zucchini

42,30 -

## MAIN COURSE

### ⊗ Ox filet

Fillet of ox with rosa pepper cream sauce on Brussels sprouts and new potatoes in speck mantle

30,60 -

### Saddle of lamb

Saddle of lamb with sauce of dried fruits on herbs-sultans couscous

28,90 -

### ⊗ "Gröstel"

"Gröstel" from beef with porcini mushrooms and salad

19,20 -

### Veal cheek

In "Porto" red wine braised veal cheek with sweet potatoes puree and diced rosemary dumplings

24,40

### Salmon Steak

Salmon Steak with dill gratin on potato-pea cream and stuffed cocktail tomatoes

25,80

⊗ This meal is gluten-free





# DES SER T

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## Apple Strudel

Homemade piecrust apple strudel with vanilla sauce

6,40 –

## Tiramisù

Classical Tiramisù with fresh fruits

8,20 -

## Coconut parfait

Coconut parfait, pineapple carpaccio and mango ragout

10,20.-

## Apple fritters

Apple fritters with vanilla cream and wild berries sorbet

10,80.-

## Chocolate mousse

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

9,60 -

## Chocolate cake

Slightly warm chocolate cake with melted heart served on caramel sauce

10,40 -

## Fruit Salad


Fresh fruit salad marinated with lemon

8,40 –

## 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*