

# STARTERS

## Culatello

Culatello with gorgonzola mousse, mandarin gel and 'Schüttelbrot' chips

18,70 –

## ⊗ Winter salad

Green salad with rocket, raspberries, mountain cheese, spiced popcorn and apple vinegar dressing

18,00 –

## Caesar salad á la Traube

Leaf salad with Caesar dressing, bread croutons, fresh parmesan shavings, cocktail tomatoes and chicken breast

18,20 –

## Beef tartare

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

23,60 –

## Octopus

Octopus in tempura and panko on herb salad with mashed sweet potatoes

22,80 –

⊗ This meal is gluten-free



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## Consommé with dumplings

Consommé with Tyrolean Speck  
and liver dumplings

11,50 –

## Cream soup of Jerusalem artichoke


Creamy Jerusalem artichoke soup  
with Jerusalem artichoke chips and puree,  
to that ham chips

12,60 –

## Barley soup

Eisacktaler barley soup  
with spinach krapfen

12,20 -

 This meal is gluten-free

# WARM START ERS

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## Potato "Blattlan"

Potato and caraway fritters typical of South Tyrol with sauerkraut and 'Kaminwurz' chips

15,60 –

## Black salsify tortelli

Tortelli filled with black salsify on leek puree, with colourful sprouts and nut butter cream

18,20 -

## South Tyrolean "Schlutzkrapfen"

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

16,40 -

## 100% Vegan

### Chickpea-leek-mushroom balls

Baked balls of chickpeas, leek and mushrooms breaded with coconut milk and Storo polenta on sweet and sour vegetables and vegan celery tuber mayo

18,30 –

## \*Spaghetti "alla chitarra"

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

20,80 –

## Truffle risotto

Creamy truffle risotto with home-smoked duck breast, shallots in Porto wine and roasted onions

19,80 -

## Juniper maccheroni

Juniper maccheroni with game ragout, cranberry gel and porcini mushroom dip


18,50 -

## Beetroot Dumplings

Beetroot Dumplings with delicate gorgonzola sauce, fresh horseradish and brown bread croutons

16,80 -

\* We can prepare this meal with gluten-free "spaghetti" for an extra charge of € 3,00.-

 This meal is gluten-free

Warm starters can be ordered as a main course (bigger portion) for an extra charge of € 3,00.-



## OUR CLASSIC DISHES

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

Grandma's beef stew with speck dumplings

22,80 –

### Wienerschnitzel

In butter breaded veal cutlet with roasted potatoes and cranberry jam

24,90 –



## FROM OUR WOOD-BUR- NING OVEN

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### Tagliata (about 180 gr)

Typical Italian style grilled roast beef of the South American Black Angus served with marinated rocket salad and Parmesan shavings

25,80 –

### Traube Steak (about 420 gr)

Marinated Rib-Eye steak of the South American Angus Beef served with Dauphine potato, sauces and zucchini

49,80 –

## MAIN COUR SE

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### Saddle of lamb

Saddle of lamb in a crust of taggiasche olives with soft and crispy Storo polenta, wild broccoli on cannellini beans-cream, puffed capers

35,80 -

### Young pork belly

Belly of young pork cooked at low temperature with cardoncelli mushrooms, violet pumpkin, red spinach, taleggio cheese mousse and smoked paprika powder

28,20 –

### Beef fillet

Fillet of beef with black winter truffle shavings, crispy egg yolk, Jerusalem artichoke ragout, parsley mayonnaise and braised onions with vanilla

38,60 –

### Mackerel

Mackerel with red onions in saor, bergamot gel, parsley root puree and chlorophyll sponge

31,80


### Goose

Goose in two courses:

-Foie Gras ice cream with citrus fruit crumble

-Goose leg with stewed red sauerkraut, citrus fruit gel, fried sweet potato dumplings, raspberries and Porto wine jus

35,80

 This meal is gluten-free



# DES SER T

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## Apple Strudel

Homemade piecrust apple strudel  
with vanilla sauce

8,80 –

## Chestnut rice

Chestnut rice with chocolate sauce  
and cinnamon cream

12,80.-

## 3 times dark chocolate

Chocolate cake, fluffy chocolate  
mousse and praline

13,80.-

## Tiramisù

Classical Tiramisù with fresh fruits

8,80 -

## Ricotta strudel


Ricotta cheese strudel with dates,  
walnuts and orange ice cream

10,80 -

## Cheese tasting

Cheese tasting with walnut bread and  
slices of dried apricots

20,50 –

 This meal is gluten-free

*Cover per person € 2,00.-  
Frozen products can be used if necessary*