

# STARTERS

---

---

## Venison Carpaccio & Ham

Carpaccio and ham of venison with walnut "krapfen" and plum ragout

17,80 –

## Goat's cheese crème Brûlée

Goat's cheese crème brûlée with chestnut brioche, port wine pears, salad and chestnut dressing

16,80 –

## Beef tartare

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

21,30 –

## Caesar salad

Caesar Salad with French Dressing

11,80 -


Caesar salad with chicken strips and French dressing

15,40 -

## Octopus salad

Lukewarm salad of octopus and squid with plucked lettuce and olive focaccia

17,20 –

 This meal is gluten-free





# SO UP S

---

## Consommé with dumplings

Consommé with Tyrolean Speck  
and liver dumplings

9,20 –

## Cream soup of carrots and pumpkin


Creamy soup of carrots and pumpkin  
with pumpkin seeds, oil and fried duck rolls

10,50 –

## Chestnut-potato soup

Chestnut and potato soup with  
spicy milk foam and  
sweet puff pastry croissant

9,80 -

 This meal is gluten-free



# WARM STARTERS

---

## ⊗ Roquefort Risottino

Risottino with Roquefort blue cheese, red turnips and roasted quail breast

17,20 –

## Potato ravioli

Potato ravioli filled with chestnuts, mountain cheese and thyme butter

14,40 -

## South Tyrolean “Schlutzkrapfen”

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

14,30 -

## \*Spaghetti “alla chitarra”

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

18,70 –

## Chestnut tagliatelle

Chestnut tagliatelle with prawns, diced pumpkin, snow peas and caramelized chestnuts

16,80 -

## Chestnut gnocchi

Chestnut gnocchi with rabbit ragout, apple slices and roasted onions

15,70 -

## ⊗ 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

18,40 –

### Wienerschnitzel

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

19,80 –



## FROM OUR WOOD-BUR- NING OVEN

---

### Tagliata (about 180 gr)

Typical italian style grilled roastbeef  
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 potato blinis,  
sauces and zucchinis

43,80 –

## MAIN COUR SE

---

### Lamb shank

Braised lamb shank with  
herb-polenta, walnuts, chestnuts,  
root ragout and clover jus

26,50 –

### Veal sweetbreads

Fried veal sweetbreads  
with pumpkin, chestnuts, bacon  
and potato foam

25,80 –

### Flank Steak


Flank Steak with Chimichurri sauce,  
red peppers, spinach and courgette

24,60 –

### Fillet of turbot

Fillet of turbot with cauliflower,  
grapes, almonds and curry

27,20 –

 This meal is gluten-free



# DES SER T

---

## Apple Strudel

Homemade piecrust apple strudel  
with vanilla sauce

6,40 –

## Ricotta dumplings

Ricotta dumplings with  
chestnuts filling, nougat chocolate  
and caramel sauce

10,80.-

## ⊗ "Black & white"

Dark chocolate cake and pralines  
with white chocolate mousse

10,80.-

## Tiramisù

Classical Tiramisù with fresh fruits

8,20 -

## ⊗ Chestnut variation

Chestnut rice, chestnut slice,  
chestnut ice cream,  
sour cherry ragout

11,60 -

## 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*