

STARTERS

Venison Carpaccio & Ham

Carpaccio and ham of venison with walnut "krapfen", Cardoncelli mushrooms and cranberry gel

19,80 –

Lamb ham

lamb ham of "Villnösser Brillenschaf", horseradish foam roll and apple puree

18,90 –

Beef tartare

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

22,30 –

Caesar salad

Caesar Salad with French Dressing

12,20 -


Caesar salad with chicken strips and French dressing

15,90 -

Prawns

Crispy prawns with celery puree, carrots spaghetti and pepper oil

18,40 –

 This meal is gluten-free





SO UP S

Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

9,80 –

Goulash soup


Traditional goulash soup from South Tyrol

11,20 –

Celeriac cream soup

Truffled creamy soup of celeriac
with raw ham breadsticks

10,80 -

 This meal is gluten-free



WARM STARTERS

⊗ "Brulé wine" Risottino

Creamy "Brulé wine" risottino
with pears and roast rabbit fillet

17,30 –

Potato Ravioli

Potato ravioli filled with cabbage
on a cheese fondue and clover
butter

15,40 -

South Tyrolean "Schlutzkrapfen"

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

15,30 -

*Spaghetti "alla chitarra"

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

18,90 –

Fish Ravioli

Ravioli filled with sea bass
and prawns on a spinach puree
and spicy vegetable julienne

17,70 -

Fusilli

Fusilli with chickpeas, bacon,
pumpkin and thyme

15,20 -

⊗ 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

Goulash of beef (about 15 min.)

Grandma's beef stew with
speck dumplings

18,80 –

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

45,80 –

MAIN COURSE

Beef fillet

Beef fillet with artichoke ragout,
red onion marmalade
and potato straw

32,00 –

Saddle of deer

Saddle of deer
with Port wine-cranberry jus,
poppy seed "Schupfnudeln"
and red cabbage

29,60 –

Twice of foie gras

Twice of foie gras with pickled
Pioppino mushrooms, Nashi pear
and Tonka bean chips

23,80 –

Duck


Roasted duck breast with
red beetroot, black root and
duck leg in a crispy mantle

26,80 –

Monkfish

Monkfish with black pudding ravioli,
wild broccoli and cream of ricotta

27,50 –

 This meal is gluten-free





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Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

6,70 –

Nougat dumplings

Ricotta dumplings with nougat heart,
walnut crumble and vanilla sauce

10,40.-

"Black & white"

Dark chocolate cake and pralines
with white chocolate mousse

11,50.-

Tiramisù

Classical Tiramisù with fresh fruits

8,20 -

Lebkuchen mousse


Lebkuchen mousse, almond cake
with liquid caramel heart,
orange ragout and poppy wafers

9,80 -

Cheese tasting

Cheese tasting with walnut bread
and slices of dried apricots

17,80 –

 This meal is gluten-free

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