

STARTERS



HERBS & SALADS FROM OUR GARDEN

Caesar salad

Caesar salad with chicken stripes and "French Dressing"

15,80 –

Fruit and prawns salad

Mixed salad with fresh fruit, prawns and wild berries

17,80 –

Sea bass fillet

Sea bass fillet with potato and radish salad, lettuce and vegetable vinaigrette

18,80 –

Beef tartare

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

21,30 –

Tuna of the Mediterranean sea


Tartare of Mediterranean tuna with mango, avocado sesame and miso mayonnaise

18,20

Chanterelle pie

Chanterelle pie with fresh goat's cheese praline in brown bread mantle and apple pesto

14,80 –

 This meal is gluten-free



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Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

9,20 –

Onion soup


Onion soup with herbs breadsticks

9,40 –

Gazpacho “Andaluse”

Cold vegetable soup with
crunchy vegetable rolls

10,80 -

 This meal is gluten-free



WARM STARTERS

Spinach risotto

Spinach risotto with tomato compote and burrata cheese

15,40 –

Hemp caserecce

Hemp caserecce with game ragout and celery hay

15,80 -

South Tyrolean “Schlutzkrapfen”

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

14,30 -

*Spaghetti alla chitarra

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

18,70 –

Prawn ravioli

Ravioli filled with prawns on a chanterelle ragout and thyme foam

17,20 -

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

18,40 –

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 COURSE

Amberjack fillet

Fillet of amberjack with
Mediterranean sauce of tomatoes,
olives, capers and glasswort

26,80 –

Duet of veal

Saddle and head of veal with
strawberry crust, sautéed
vegetables and duchesse potatoes

29,80 –

Beef cheek

Braised beef cheek with two kind of
carrots, mashed potatoes
and potato straw

25,30 –

Rack of lamb

Rack of lamb with chanterelles,
Savoy cabbage with cream,
mustard berries and potato strudel


28,80 –

Cozze alla marinara

Cozze alla marinara
with garlic bread

17,20 –



 This meal is gluten-free



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Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

6,40 –

Apricot Dumplings

Dumplings filled with apricots
on vanilla sauce

9,80.-

⊗ "Black & white"

Dark chocolate cake and pralines
with white chocolate mousse

10,80.-

Tiramisù

Classical Tiramisù with fresh fruits

8,20 -

⊗ Pannacotta with wild berries

Pannacotta with wild berries,
elderberry sorbet, and crunchy
hazelnuts

8,80 -

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*

