

STARTERS

Bon Bons

Bon bons made of filo pastry, filled with goat cheese, served with rosemary and thyme honey

16,80 –

Seasonal salad

Seasonal salad with warm pumpkin, plums, grapes, almonds and culatello

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 –

Autumn salad

Autumn salad with walnuts, pomegranate, apples and puffed quinoa

17,20 –

 This meal is gluten-free



SO UP S

Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

11,30 –

Grey cheese soup


Rich grey cheese and potato soup with
“Schüttelbrot”-Grissini and Bresaola-fresh cheese rolls

12,60 –

Celery cream soup

Creamy celeriac soup with octopus-potato-spring roll,
herbs and fish eggs

12,20 -

 This meal is gluten-free

WARM STARTERS

Potato gnocchi

Gnocchi with prawn ragout, pumpkin, snow peas and marinated baby spinach

18,20 –

Tortelli

Tortelli filled with artichokes on a parsley-potato moussine, tomato foam, herb butter and artichoke chips

17,80 -

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

17,80 –

*Spaghetti “alla chitarra”

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

20,80 –

Herb risotto

Creamy green herb risotto with roasted rabbit fillet, carrot chips and port wine jus

18,00 -

Crêpes

Crêpes filled with braised radicchio, gratinated with gorgonzola cheese, with red wine pears and brown bread croutons

16,80 -


Tagliatelle

Thyme tagliatelle with various mushrooms, smoked ricotta and chips of chamois sausage

17,60 -

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

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

 This meal is gluten-free





OUR CLASSIC DISHES

Goulash of beef (about 15 min.)

Grandma's beef stew with speck dumplings

22,40 –

Wienerschnitzel

In butter breaded veal cutlet with roasted potatoes and cranberry jam

24,60 –



FROM OUR WOOD-BUR- NING OVEN

Tagliata (about 180 gr)

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

25,40 –

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 COURSE

Young Pork

Young pork neck cooked at low temperature with summer pumpkin, lacto-fermented plum gel and chicory

29,80 -

Beef cheek

Braised beef cheek with celeriac, Golden Delicious apple, salted caramel walnuts and "Bull's blood" red spinach

27,40 –

Pike-perch


Pike perch fillet with sweet potato puree, rice beans, South Tyrolean speck, bay oil and red onions

31,20 –

Veal duet

Saddle of veal and fried tongue with saffron-potato puree, parmesan cream, pear mustard and spinach powder

33,50

 This meal is gluten-free



DES SER T

Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

8,80 –

Grape and almond duet (vegan gluten and lactose free)

- Rosé grape sorbet
- Gel and ragout of rosé grapes with
almond mousse, almond crumble
and almond-raisin pralines

13,80.-

3 times dark chocolate

Chocolate cake, fluffy chocolate
mousse and praline

13,80.-

Tiramisù

Classical Tiramisù with fresh fruits

8,80 -

Apple fritters


Apple fritters with vanilla sauce,
cinnamon sugar and
walnut ice cream

12,80 -

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*