

# STARTERS

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## Bresaolacarpaccio

Bresaolacarpaccio with marinated white melon with figs on rocket salad and mint leaf

19,80 –

## Octopus

Baked octopus with zucchini-basil cream, pea, new potatoes and lemon mayonnaise

16,80 –

## Beef tartare

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

22,80 –

## Tropical salad

Salad with tropical fruits, shrimp carpaccio, passion fruit and plantains

19,20 –

## Summer salad

Summer salad with strawberries, burrata, colorful cherry tomatoes, olive ground and black bread chips

16,40 -


## Caesar salad

Caesar salad with "French Dressing"

13,40.-

Caesar salad with chicken strips and French dressing

16,80 –

 This meal is gluten-free



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## Consommé with dumplings

Consommé with Tyrolean Speck  
and liver dumplings

10,60 –

## Consommé with tortellinis

Strong consommé of beef  
with tortellinis and vegetable strips

11,40 –

## Cold cucumber soup


Cold cucumber soup with  
baked vegetables "Krapfen"

11,20 -

## Gazpacho

Carrot gazpacho with bruschetta  
with green olive paste and  
marinated anchovies

12,80 –

 This meal is gluten-free

# WARM STARTERS

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## Risotto

Creamy risotto with basil pesto, tomato compote, herbs and baked buffalo mozzarella in tempura dough

16,80 –

## \*Spaghetti “alla chitarra”

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

19,60 –

## Spinach dumplings

Spinach dumplings on spicy cabbage salad, sheep cheese and chives butter

15,40 -

## Ravioli

Noodle ravioli filled with toasted walnuts, dried figs, ricotta and thyme butter with shaker bread

15,90 -

## South Tyrolean “Schlutzkrapfen”


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

15,80 -

## Casarecce

Casarecce with mediterranean vegetables, taggiasche olives, capers, dried tomatoes and South Tyrolean smoked cheese

15,60 -

 This meal is gluten-free

## Cozze

Cozze alla marinara with garlic bread

19,60 -

\* 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

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

Grandma's beef stew with speck dumplings

19,40 –

### Wienerschnitzel

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

21,80 –



## FROM OUR WOOD-BUR- NING OVEN

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### Tagliata (about 180 gr)

Typical italian style grilled roastbeef of the american Black Angus served with marinated rocket salad and parmesan shavings

23,80 –

### Traube Steak (about 420 gr)

Marinated Rib-Eyesteak of the American Angus Beef served with potato blinis, sauces and zucchinis

48,80 –

## MAIN COURSE

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### The best of local beef in 2 courses

1. Glazed beef sirloin with corn and caramelized popcorn
2. Beef medallion with bone marrow crust, Chanterelles, baked potato gnocchi and chilymaionnaise

31,80 -

### Duck breast

Roasted duck breast with lavender, fennel and peach

27,80 –

### "Duroc" pork fillet


"Duroc" pork fillet with cherries, almond bisquit and wild broccoli

27,60 –

### Salmon fillet

Salmon fillet with cous cous, guacamole and passion fruit

26,60 –

 This meal is gluten-free



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## Apple Strudel

Homemade piecrust apple strudel  
with vanilla sauce

6,90 –

## Apricot dumplings

Apricot dumplings with crispy crumbs  
and vanilla sauce

11,20.-

## 3 times dark chocolate

Chocolate cake, fluffy chocolate  
mousse and praline

12,60.-

## Tiramisù

Classical Tiramisù with fresh fruits

8,20 -

## Peach in a glass


Peach in a glass with crispy almonds,  
caramel and fine mousse

10,80 -

## Cheese tasting

Cheese tasting with walnut bread and  
slices of dried apricots

18,60 –

 This meal is gluten-free

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