

STARTERS

Rabbit fillet

Baked rabbit fillet in tempura dough with sweet potato puree, romanesco and chilymaionnaise

18,70 –

Beef tartare

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

22,80 –

Pumpkin quiche

Pumpkin quiche with goat cheese praline in pumpkin seed coat, herb salad and orange oil

17,20 –

Winter salad Traubenwirt


Iceberg, lollo, radicchio with steamed pears, walnuts, black bread chips, mountain cheese and pomegranate vinaigrette

16,80 -

Prawn cocktail 2.0

Fried prawns with cocktail sauce, orange fillets, carrot sponge and cherry tomatoes

17,80 –

 This meal is gluten-free



SO UP S

Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

10,80 –

Parmesan soup

Truffled Parmesan cream soup with
fried quail egg, bacon rolls and herbs

12,40 –

Barley soup


Traditional South Tyrolean barley
soup with potato leek

11,60 -

Bread soup

Hearty shaken bread soup with
horseradish bacon sour cream “Krapfen”
and potato straw

11,20 -

 This meal is gluten-free



WARM STARTERS

⊗ Risottino

Creamy oriental risottino with bean sprouts, sesame, pistachios, pink fried tuna cubes and wasabi avocado cream

17,80 –

Pappardelle

Rosemary Kamut Pappardelle with spicy wild ragout, celery, cranberry and gin and juniper rum

18,20 -

South Tyrolean “Schlutzkrapfen”

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

15,80 -

⊗ This meal is gluten-free

*Spaghetti “alla chitarra”

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

19,80 –

Farfalle

Farfalle of saffron with octopus, datterini, taggiasche olives, zucchini, pesto and diced potatoes

17,40 -

Ravioli

Dill ravioli filled with herbs and home-smoked char on colorful braised vegetables and puffed black sesame

16,80 -

Baked potato sheet

Baked potato sheet with South Tyrolean sauerkraut, crispy smoked sausage and roasted onion

15,80 -

* 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

19,80 –

Wienerschnitzel

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

22,60 –



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

23,80 –

Traube Steak (about 420 gr)

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

48,80 –

MAIN COURSE

Veal cheek

Braised veal with Jerusalem artichoke cream, chips, braised shallots, cocoa powder and hazelnuts

25,80 -

Sea bass

Sea bass with sweet potato puree, bacon from Iberico pork, figs and roasted shi-thake mushrooms

28,60 –

Duck breast


Pink duck breast cooked at low temperature on pumpkin cream and red cabbage, tangerines, cranberries and sweet and sour shallots

27,20 –

Beef fillet

Beef fillet with porcini crust and porcini jus of Val Pusteria, mashed potatoes with green herb sponge, bay leaf oil and marinated field potatoes

34,50 –

 This meal is gluten-free



DES SER T

Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

7,60 –

Exotic symphony

Matchamousse, mango sorbet,
coconut crumle and passion fruit gel
with papayragout

12,60.-

3 times dark chocolate

Chocolate cake, fluffy chocolate
mousse and praline

13,40.-

Tiramisù

Classical Tiramisù with fresh fruits

8,40 -

Ricotta dumpling


Ricotta dumplings with nougat core in
nut brittle coat with caramel sauce

12,80 -

Cheese tasting

Cheese tasting with walnut bread and
slices of dried apricots

19,80 –

 This meal is gluten-free

Cover per person € 1,50.-

Frozen products can be used if necessary