

# STARTERS

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 Bresaolacarpaccio

Bresaolacarpaccio with Tio-pepe, marinated white melon on rocket salad and mint salad

19,80 –

Cold beetroot spaghetti

Cold beetroot spaghetti on yoghurt, black trout caviar and dill

16,40 –

Beef tartare

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

22,80 –

Sea bass

Sea bass ceviche with mango, sweet peperoni, red onion, coriander mayonnaise, green jalapenos, limes and corn chips

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 –

## Potato leek soup


Cream soup of potato leek with  
mini herb dumplings and bacon chips

11,40 –

## Cold cucumber soup

Cold cucumber soup with  
baked vegetables "Krapfen"

11,20 -

 This meal is gluten-free

# WARM STARTERS

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## Risottino

Creamy Risottino with figs, culatello, balsamic vinegar and leek straw

16,80 –

## Spinach dumplings

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

15,40 -

## South Tyrolean “Schlutzkrapfen”

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

15,80 -

## \*Spaghetti “alla chitarra”

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

19,60 –

## Potato ravioli

Potato ravioli filled with mozzarella and basil on cream of date tomatoes and herb pesto

15,90 -

## Laube Nr. 9


Maccheroni with meat ragout, hot salami, champignons, peperoni Lombardi, bechamel and herbes

14,80 -

## Cozze

Cozze alla marinara with garlic bread

19,60 -

 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

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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. Beef entrails with cummel majo
2. Beef medaillon with bone marrow crost, red onion jam and baked potato gnocchi

29,80 -

### ⊗ Duck breast

Roasted duck breast with lavender, fennel and peach

27,80 –

### Veal cheek

Veal cheek with 'La Ratte' potato cream, green asparagus, bear garlic and fried veal tongue

25,60 –

### Salmon fillet

Salmon fillet with cous cous, guacamole and passion fruit

26,30 –

⊗ This meal is gluten-free





# DES SER T

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## Apple Strudel

Homemade piecrust apple strudel  
with vanilla sauce

6,90 –

## Crème Brûlée

Crème Brûlée with fresh wild berries  
and sorbet of wild berries sorbet

10,80.-

## "Black & white"

Dark chocolate cake and pralines  
with white chocolate mousse

12,60.-

## Tiramisù

Classical Tiramisù with fresh fruits

8,20 -

## Exotic variation


Exotic variation with piña colada  
pannacotta, mojito sorbet,  
praline of coconut, tonka bean  
pudding and mango gel

13,40 -

## 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*