

STARTERS

Marinated salmon

Salmon marinated with beetroot, beer radish, raspberry, beetroot sponge and mousse from the apple "Golden"

19,80 –

Salad with prawns

Salad with prawns, passion fruit gel, physalis, pineapple carpaccio, herbal salad and plantain chips

16,80 –

Beef tartare

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

22,80 –

Vitello Tonnato

Vitello Tonnato with caper fruits, marinated red onion, chervil, tuna espuma and mustard seeds

19,20 –

Summer salad

Summer salad with colorful tomatoes, burrata, grapes, figs "taralli" crumble and mayonnaise of taggiasche olives

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 –

Hot pepper crema soup

Smoked pepperoni cream soup with
South Tyrolean smoked trout and croutons

11,40 –

Grey cheese soup


Hearty grey cheese soup as then
with baked Schüttelbrotirtl
filled with bacon and apples”

11,20 -

Gazpacho

Carrot gazpacho with bruschetta
with green olive paste and
marinated anchovies

12,80 –

 This meal is gluten-free

WARM STARTERS

Risotto

Creamy parsley risotto with roasted and salted pistachios, spicy beef balls and thyme lace

16,80 –

Tortelloni

Tortelloni stuffed with chanterelles on a stew with brown herb butter and potato straw

15,40 -

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

19,60 –

Potato gnocchi “Surf and Turf”

Potato gnocchi with chanterelle ragout, deep-sea shrimp, pak choi (mustard cabbage), bacon and South Tyrolean mountain herb foam

15,90 -

Baked Cannelonis

Baked cannelonis stuffed with local potatoes and leeks on porcini mushroom sauce, salad hearts and port wine shallots

15,60 -

Spaghehetti alla chitarra with Lemongrass

Colorful vegetables with fried egg noodles in Far Eastern lemongrass curry cream

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

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

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

Beef fillet

Beef fillet with potato rösti, green pepper and chanterelles

31,80 -

Veal ossobuco

Veal ossobuco with root vegetables, black Venere rice and saffron sauce

25,40 –

Duck leg


Braised duck leg with foie gras, mountain tomatoes, plums and porcini mushroom noodles

30,80 –

Local char in 2 variants

Local char in 2 variants with Sardinian fregula, yellow zucchini, lemon sauce and capers

26,60 –

 This meal is gluten-free





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Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

6,90 –

Millefoglie

Puff pastry puff pastry with dulce
(Valhorna) cream, rum plum, ragù
and gel of plum and walnut ice cream

11,20.-

3 times dark chocolate

Chocolate cake, fluffy chocolate
mousse and praline

12,60.-

Tiramisù

Classical Tiramisù with fresh fruits

8,20 -

Exotic dreams


Pineapple ravioli filled with tonka
bean mousse, coconut crumble,
passion fruit gel and mango sorbet

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