

STARTERS

Roastbeef

English Roastbeef with
mustard seeds, Bozner sauce
and green asparagus

19,80 –

Caprese 2.0

Tomato mousse
buffalo mozzarella espuma,
basil oil and focaccia

15,80 –

Beef tartare

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

22,80 –

Traube Spring Salad


Spring herbs and edible flower salad
with feta, cherries, almonds and
puffed quinoa

15,80 -

Tuna carpaccio

Tuna carpaccio with
yuzu and blood orange gel,
monk's beard and puffed amaranth

18,80 –

 This meal is gluten-free



SO UP S

Consommé with dumplings

Consommé with Tyrolean Speck
and liver dumplings

9,80 –

Asparagus cream soup


Cream soup of asparagus with
herbal croutons and fried quail egg

10,80 –

Wild garlic soup

Wild garlic soup with
fenugreek breadsticks and hemp oil

10,20 -

 This meal is gluten-free

WARM STARTERS

⊗ Herbs risottino

Creamy herbs risottino
with mini burger of Villnösser sheep,
date tomatoes and spicy mountain
herbs gel

18,30 –

"Gnocchetti sardi"

Homemade "Gnocchetti sardi"
with pesto of root vegetables
and homemade smoked ricotta
cheese

15,80 -

South Tyrolean "Schlutzkrapfen"

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

15,30 -

⊗ This meal is gluten-free

*Spaghetti "alla chitarra"

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

18,90 –

Potato Ravioli

Potato Ravioli filled with asparagus
on leaf spinach, brown bread butter
and speck chips

16,20 -

Wild garlic pappardelle

Wild garlic pappardelle with
green and white asparagus ragout
and prawns

16,80 -

Cheese dumplings

Cheese dumplings on
spinach puree with speck butter

14,80 -

* 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

18,80 –

Wienerschnitzel

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

19,80 –



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

23,40 –

Traube Steak (about 420 gr)

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

45,80 –

MAIN COURSE

Tomahawk (2 Pers.)

1000-1200 gr

Beef tomahawk with grilled vegetables, potato dippers and sour cream custard

7,50- each 100 gr

Deux of local lamb

Pink roasted saddle of lamb, Praline of lamb shoulder, fermented raspberries, chickpea puree and marinated dandelion

29,80 –

Fillet of young bull

Fillet of young bull with poached egg, black truffle, asparagus and "Kipferl" potatoes

31,80 –

White asparagus


White asparagus with potato focaccia, "Bozner" sauce, "Villnösser" lamb ham and cress

18,90 –

Char

Baked char fillet with celeriac, green apple, foam of Madeira wine and thyme chips

26,50 –

 This meal is gluten-free





DES SER T

Apple Strudel

Homemade piecrust apple strudel
with vanilla sauce

6,70 –

Strawberry dumplings

Strawberry dumplings with
vanilla sauce and strawberry ragout

10,80.-

"Black & white"

Dark chocolate cake and pralines
with white chocolate mousse

11,80.-

Tiramisù

Classical Tiramisù with fresh fruits

8,20 -

Yoghurt Mousse


Yoghurt mousse with
wild strawberry sorbet, vanilla foam
and elderberry espuma

10,60 -

Cheese tasting

Cheese tasting with walnut bread and
slices of dried apricots

17,80 –

 This meal is gluten-free

Cover per person € 1,50.-

Frozen products can be used if necessary