

Our traditional menu

→ VEGETARIAN

Cold Starters

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| Mix of traditional smokes M/O/G | 18.00 |
| Beef Tatar · Truffle mayonnaise · Buckwheat · Homemade bread C/G/H/A/P | 19.00 |
| → Winter salad A/O/P/M | 14.00 |

Warm Starters

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|---|-------|
| Consommé with homemade liver or bacon dumplings (15 min.) A/C/G/M/O | 9.00 |
| → Stuffed ravioli "Schlutzkrapfen" · Spinach and ricotta cheese filling A/C/G | 13.00 |
| → Traditional potato "Blattln" · Sauerkraut M/G/O/C/L/A | 12.00 |
| → South Tyrolian dumplings quartet · Spinach – Mushrooms – Beetroot – Cheese
G/A/C/E/H/L/M | 13.00 |
| → Apple risotto · Grey cheese · Caramelised nuts E/G/P | 14.00 |
| → Pumpkin gnocchi · Chestnut · Oven ricotta A/C/G/H | 14.00 |

Main Courses

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| Beef Goulash · Dumplings O/A/G/C | 17.00 |
| Chateaubriand · Sauce Bernaise · Braised carrots · Potato gratin G/M/C 250g | 34.00 |
| | 500g 58.00 |
| Braised veal cheek · Celery · Carrot L/A/O/G | 22.00 |
| Pork spare ribs · Potato wedges E/L/M/O/P | 14.00 |
| Pork knuckle · Potato wedges · Pan-fried vegetables E/L/M/O/P | 17.00 |

Desserts

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| → Honey crème brûlée · Gingerbread ice cream A/E/G/C | 9.00 |
| → Three kinds of sorbet A/G | 6.00 |
| → South Tyrolian farmers pudding "Melchermuas" · Cinnamon A/H/G | 4.50 |
| → South Tyrolean apple strudel · Vanilla sauce A/C/G | 5.00 |

Cover charge 1.50

Our salads

Mixed Salad · Raw marinated red mullet · Capers · Olives · Lemon dressing B / R / L / M / D 14.00

Caesar Salad · Chicken filet stripes · Parmesan cheese A / C / E / G / M 15.00

Mixed Salad · Tuna · Onion · Egg c / D 13.00