

Our traditional menu

→ VEGETARIAN

Cold Starters

Mix of traditional smokes M / O / G	18.00
Beef Tatar · Truffle mayonnaise · Homemade bread C / G / H / A / P	19.00
House pickled salmon · Potato spuma · Buttermilk A / B / C / E / D / G	14.00

Soups

Consommé with homemade liver or bacon dumplings (15 min.) A / C / G / M / O	9.00
Sylvaner white wine soup · Spinach "Krapfl" A / C / G	10.00

Warm Starters

→ 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
→ Herb risotto · Goatcheese espuma · Walnut crumble E / G / P / H	14.00
Goose Fagottini · Sweet potato · Citrus fruits · Mustard jus A / C / E / G / M	15.00

Main Courses

Seabream · Calamari · White beans · Cauliflower · Sauce Corsaire B / G / H / L / R / D	27.00
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
Roasted rack of lamb · Polenta slice · Bellpepper rouille · Eggplant ragout L / A / O / G	28.00
Pork spare ribs · Potato wedges (20 min.) E / L / M / O / P	14.00
Pork knuckle · Potato wedges · Pan fried vegetables (20 min.) E / L / M / O / P	17.00

Desserts

→ Chocolate variation (15 min.) A / E / G / C	10.00
→ Three kinds of sorbet A / G	6.00
→ South Tyrolian farmers pudding "Melchermuas" · Cinnamon A / H / G	5.50
→ South Tyrolean apple strudel · Vanilla sauce A / C / G	5.00

The tastings (evening only)

3 Surprise courses	38.00
4 Surprise courses	48.00
6 Surprise courses	70.00

Cover charge 1.50