

Our traditional menu

→ VEGETARIAN

Cold Starters

- Mix of traditional smoked cuts M / O / G 18.00
- Classic beef tatar · Cauliflower · Brioche C / G / H / A / P 19.00
- Home smoked char fish Schiefer fish farm · Cucumber · Honeydew melon · Quinoa 15.00
A / B / C / E / D / G
- Burrata · Colourful tomatoes · Grapes · Strawberries · Homemade grissini 13.00
G / E / P / A

Salat

- Mixed salad · Grilled prawns · Mango · Passion fruit H / D / G / P 15.00
- Mixed salad · Octopus · Potatoes · Citrus fruits B / D / H / L R 13.00
- Mixed salad · Goat cheese · Peach · Nut crunch G / E 14.00

Soups

- Consommé with homemade liver or bacon dumplings (15 min.) A / C / G / M / O 9.00
- Lemon soup · Pickled mushrooms C / G / M / L 9.00

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 13.00
G / A / C / E / H / L / M
- Citrus risotto · Pike-perch roulade · Olive oil mayonnaise PaneOlio G / E / F / D / P 14.00
- Green Ravioli · Dried Tomatoes · Olives · Rocket · Sour Cream A / C / G / E 15.00

Main Courses

Salmon fillet Loch Duart · Saffron sauce · Jingjj · Couscous A / B / E / F / L / N / R	25.00
Beef Goulash · Dumplings O / A / G / C	17.00
Beef fillet (250g) · Walnut leaves from our garden · Spinach cream · Pickled vegetables · Parmesan ravioli G / C / M / A	35.00
Rack of lamb · Fregola Sarda · Garlic Aioli · Savoy cabbage A / B / R / C / D / E / G	28.00
Pork spare ribs · Potato dippers (20 min.) E / L / M / O / P / A	14.00
Pork knuckle · Potato dippers · Pan fried vegetables (20 min.) E / L / M / O / P / A	17.00

Desserts

Strawberry and natural yoghurt A / C / G	11.00
→ Poached peach · Sabayon of the local sparkling wine "Arunda" · Pistachio ice cream C / G / O / P	9.00
→ Three kinds of sorbet A / G	7.00
→ South Tyrolian farmers pudding "Melchermuas" · Fruit sorbet A / H / G	7.50
→ Traditional pancake "Kaiserschmorrn" · Apple sauce · Cranberry jam (15 min.) A / C / G / E / F	13.00
→ South Tyrolean apple strudel · Vanilla sauce A / C / G	5.00

The tastings (evening only)

3 Surprise courses	42.00
4 Surprise courses	52.00
6 Surprise courses	73.00

Cover charge 1.50