

Our traditional menu

→ VEGETARIAN

✓ VEGAN

Cold Starters

Mix of traditional smoked cuts M / O / G	19.00
Classic beef tatar · Homemade focaccia M / O / G	20.00
Smoked Char Fish Fish farm Schiefer · Sour Cherry · Onion · Buttermilk A / B / D / F / L / M / R / G	17.00
Anchovies from the Cantabrian Sea 25g · Nut bread · French butter A / D / G	13.00
Homemade calf's head · Horseradish beans · Ciabatta G / E / C / A / M / L	13.00

Salat

→ Bulgur · Fig · Port Wine · Pecorino Genussbunker A / E / G / M / L	17.00
Salad · Smoked Salmon · Passion Fruit · Avocado B / D / M / N	16.00
Caesar salad · Turkey strips · Parmesan cheese A / C / E / G	17.00

Soups

Consommé with homemade liver or bacon dumplings (15 min.) A / C / G / M / O	10.00
→ Ramen Soup à la Decantei A / B / C / D / E / F / N / L / H / R	12.00

Warm Starters

→ Stuffed ravioli "Schlutzkräpfen" · 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 tris Spinach – Beetroot – Cheese (15 min) G / A / C / E / H / L / M	14.00
Citrus risotto Vialone nano · Emperor prawn · Escabeche A / B / D / F / G / R / M / L	19.00
→ Potato and curd gnocchi · Datterini tomato sauce · Rocket A / C / E / G / L / M	15.00

Main Courses

Sautéed salmon LochDuart · Cauliflower · Savoy cabbage · Pomegranate · Parmesan shortbread A / C / D / B / G	29.00
Beef Goulash · Dumplings O / A / G / C	18.00
Fillet of Black Angus Beef (250g) · Green pepper sauce · White polenta · Potato and leek roast G / P / M / L	35.00
Braised veal cheek · Pretzel souffle · Dark beer · Cream of peas A / C / E / G / L / M / P	29.00
Pork spare ribs Butchery Schanung · Potato dippers · Homemade apple horseradish (20 min.) E / L / M / O / P / A	18.00
Pork knuckle Butchery Schanung · Potato dippers · Pan fried vegetables · Homemade apple horseradish (20 min.) E / L / M / O / P / A	18.00
✓ Sweet potato and celeriac tuber gratin L / H / E	16.00

Desserts

→ Fior di latte ice cream · Chocolate crumble · Strawberry compote C / G / A / E	9.00
→ Piña Colada C / G / A / E	12.00
→ Three kinds of sorbet A / G	9.00
→ South Tyrolian farmers pudding "Melchermuas" · Fruit sorbet A / H / G	8.00
→ 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	6.00
→ South Tyrolean cheese tasting A / G	17.00

The tastings (evening only until 20:30)

3 Surprise courses	45.00
4 Surprise courses	55.00
6 Surprise courses	76.00

Cover charge 1.50 noon · 2.50 evening