

Our traditional menu

12:00 - 14:00 → VEGETARIAN
18:30 - 21:30 V VEGAN

Cold Starters

Mix of traditional smoked cuts M / O / G	19.00
Classic beef tatar · Homemade focaccia M / O / G	20.00
Scallop carpaccio · Radish · Dashi · Sour cream A / B / C / D / E / F / N / L	20.00
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	14.00

Salads

→ Radicchio trevisano · French fresh goat cheese · Walnut · Honey dressing A / E / G / H / M	17.00
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
Sylvaner white wine soup · Spinach pastry · Cinnamon croutons A / C / G / E / M	12.00

Warm Starters

→ Traditional potato "Blattln" · Sauerkraut M / G / O / C / L / A	12.00
→ Tyrolean tris Stuffed ravioli "Schlutzkrapfen" – Beetroot dumpling – Cheese dumpling (15 min) G / A / C / E / H / L / M	15.00
→ Risotto Vialone nano · Kloazen · Plums · Blue Cheese Der Genussbunker G / A	17.00
Ravioli · Pumpkin · Duck Breast Monsieur Miéral · Amarettini A / C / G / L / H	18.00

Main Courses

Wild caught sea bass · Potato scales · Beetroot · Sauce Choron	B / C / E / G / M / L	32.00
Beef Goulash · Dumplings	O / A / G / C	19.00
Fillet of Black Angus Beef (250g) · Traditional spice bread crust · Black salsify · Glazed endive	G / E / A / C	35.00
Braised lamb haunch · Spelt cassoulet · Grilled peach (20 min.)	A / G / M / P	29.00
Pork knuckle Butchery Schanung · Potato from Val pusteria · Seasonal vegetables · Homemade apple horseradish (20 min.)	E / L / M / O / P / A	20.00
✓ Confit cauliflower · Miso · Nut crumble	M / E	17.00

Desserts

→ Forest & Meadow	G / A / E / C	13.00
→ Valrhona chocolate crème brûlée · Plum ice cream	C / G / A / E	11.00
→ Three kinds of sorbet	A / G	10.00
→ 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

Tasting menu (evenings until 20:30)

			
3 courses	45.00	35.00	
4 courses	55.00	45.00	
6 courses	82.00	55.00	

Cover charge 1.50 noon · 2.50 evening