

## Our traditional menu

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

### Cold Starters

Mix of traditional smoked cuts M / O / G / A	20.00
Classic beef tatar · Free-range egg · Black salsify · Homemade focaccia M / O / G / C / A	20.00
Variation of goat cheese · Tangerine · Honey · "Schüttelbrot" A / C / E / G / L	18.00
Anchovies from the Cantabrian Sea 25g · Nut bread · French butter A / D / G	13.00
Homemade calf's head · Fresh beans · Ciabatta G / E / C / A / M / L	14.00

### Salads

V Salad · Quinoa · Winter vegetables A / E / F / H / L / N	17.00
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### Soups

Consommé with homemade liver or bacon dumplings (15 min.) A / C / G / M / O	12.00
Chestnut soup · Prawn · Homemade salt lemon B / D / H / L / M / R	13.00

### Warm Starters

→ Traditional potato "Blattln" · Sauerkraut M / G / O / C / L / A	14.00
→ South Tyrolean tris Stuffed ravioli "Schlutzkrapfen" – Beetroot dumpling – Cheese dumpling (15 min) G / A / C / E / H / L / M	15.00
→ Risotto Vialone nano · Beetroot · Blue Cheese Der Genussbunker · Walnut · Fig E / G / M / N / P	18.00
Homemade pasta candy · Cacio e Pepe · Salsiccia · Truffle jus A / C / G / E / H / L / M	19.00

## Main Courses

Gilthead · Fines De Claire oyster 50 g · Beluga lentils · Caper sauce A / D / B / E / G	34.00
Beef Goulash · Dumplings O / A / G / C	21.00
Fillet of Black Angus beef · Savoy cabbage · Lardo · Leaf spinach · Soufflé potatoes · Port wine jus C / G / E / M / A	36.00
Braised veal cheek · Dark beer sauce · Mashed potatoes · Apple E / A / G / L / M	33.00
Pork knuckle Butchery Schanung · Potato from Val pusteria · Seasonal vegetables · Homemade apple horseradish (20 min.) E / L / M / O / P / A	21.00
∨ Vegan grilled cheese · Salad bed · Winter vegetables H / A / L / M / N / F	18.00

## Desserts

→ Gingerbread · Citrus · Spice Ice Cream C / G / A / E / N	13.00
→ Baba au Rhum · Homemade Vanilla Ice Cream · Grilled Pineapple C / G / A / E	12.00
→ Three kinds of sorbet A / G	10.00
→ Traditional pancake "Kaiserschmorrn" · Apple sauce · Cranberry jam (20 min.) A / C / G / E / F	14.00
→ South Tyrolean apple strudel · Vanilla sauce A / C / G	7.00
→ South Tyrolean cheese tasting A / G	17.00

## Surprise menu (by table & evenings until 20:30 only)

		
3 courses	47.00	35.00
4 courses	57.00	45.00
6 courses	85.00	55.00

Cover charge 1.50 noon · 2.50 evening  
Extra bread basket 3.50