

Our traditional menu

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

Cold Starters

Mix of traditional smoked cuts Butchery Schanung · Der GenussBunker M / O / G / A	20.00
Classic local beef tatar Butchery Schanung · Homemade focaccia · Piemont hazelnut M / G / N / A / E / F	↓ 20.00 ↑ 27.00 100 g 150 g
Smoked Char Fish Fishfarm Schiefer · Corn Variation · Chevice Fond A / B / C / D / E / G / H	19.00
Homemade calf's head · Fresh beans · Ciabatta G / E / C / A / M / L / O	14.00
√ Vegetable tartar · Homemade focaccia · Colourful salads · Piemont hazelnut A / C / M / O / H	19.00

Salads

→ Mixed salads · Harvest of autumn L / M / N / O / P / A	18.00
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Soups

Consommé with homemade bacon dumplings (15 min.) A / C / G / M / O	12.00
Sylvaner white wine soup · Cinnamon croutons · Spinach fritters A / C / G / E / M	14.00

Warm Starters

→ Traditional potato "Blattln" · Sauerkraut M / G / O / C / L / A	14.00
→ South Tyrolean tris Stuffed ravioli "Schlutzkräpfen" – Beetroot dumpling – Cheese dumpling (15 min) G / A / C / E / H / L / M / O	15.00
Risotto Vialone nano · Crustacean bisque · Norway lobster · Stracciatella di burrata A / B / D / G / M / L / N / R	19.00
Beetroot ravioli · Veal cheek · Pecorino fonduta · Radicchio Trevisano A / H / G / C / M / O	19.00

Small mixed salad 5.00
Starters as a large portion + 4.00

Main Courses

Turbot (160 g) · Pumpkin · Pak Choi · Coconut beurre blanc A / B / E / D / G / M / L / H	35.00
Braised leg of lamb Villnösser Brillenschaf · Creamy polenta Römerhof · Savoy cabbage L / M / G / H / A	34.00
Beef fillet (180 g) Butchery Schanung · Port wine jus · Black salsify · Glazed chestnuts A / E / C / D / N / G / L / M	39.00
Roasted duck breast Miéral · Buckwheat crêpe · Brussels sprouts · Purple curry A / C / G / F / L / M	34.00
Pork knuckle Butchery Schanung · Potato from Val Pusteria · Seasonal vegetables · Homemade apple horseradish (20 min.) E / L / M / O / P / A	21.00

Desserts

→ Variation of pumpkin · Quince · Amaretti A / C / E / G	13.00
→ Three kinds of sorbet A / G	10.00
→ Ricotta dumplings · Seasonal fruit · Salted caramel ice cream (15 min.) A / C / G / E / F	14.00
→ Traditional pancake "Kaiserschmorrn" · Rum Raisins · Plum compote (20 min.) A / C / G / E / F / O	15.00
→ South Tyrolean apple strudel · Vanilla sauce A / C / G / H	7.00

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
 1 dish on 2 plates + 2.00

All animal products originate from the EU