

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 21.00
- Classic local beef tatar Butchery Schanung · Homemade wheat bread · Bone marrow A / C / E / G / M / N ↓ 20.00 ↑ 27.00
100 g 150 g
- Beetroot · French goat cheese · Caraway A / G / H / L / M / N 18.00
- Homemade calf's head · Tomato Vinaigrette · Crème fraîche A / E / F / G / H / L / M 14.00
- √ Vegetable tatar · Homemade wheat bread · Colourful salads · Piemont hazelnut A / C / M / O / H 19.00

Salads

- Mixed salads · Persimmon apple · Radicchio Trevisano · Ricotta alla Pugliese · Sunflower seeds L / M / N / O / P / A 18.00

Soups

- Consommé with homemade bacon (15 min.) or liver dumplings (25 min.) A / C / G / M / O 13.00
- Our baked onion soup · Mountain cheese Der GenussBunker · "Pumpernickel" Wholemeal rye bread 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 "Schlutzkrapfen" – Beetroot dumpling – Cheese dumpling (15 min) G / A / C / E / H / L / M / O 15.00
- Risotto Vialone nano, Riso Melotti · Apple · Horseradish · Bacon Butchery Schanung G / H / L / M / N / O 20.00
- Homemade tortelli · Red cabbage hummus · Goose consommé · Goose ham A / C / E / F / G / H / L 19.00
- Homemade gratinated "Kasspätzle" · Local mountain cheese Der GenussBunker · Fried onions A / C / G / L / O 16.00

Small mixed salad 5.00
Starters as a large portion + 4.00

Main Courses

Salmon (160 g) Irish organic salmon · Grilled lettuce · Salmon eggs · Rye bread · Pumpkin seed Beurre Blanc A / B / C / D / E / G / H / L / M / R	35.00
“Ossobuco” from local veal Braised slice of veal shank; Metzgerei Schanung · Gremolata · Saffron risotto Vialone Nano, Riso Melotti A / C / E / G / L / M	32.00
Beef fillet (180 g) Butchery Schanung · Potato beer foam · Poppy seeds · Black cabbage A / E / F / G / H / L / M	39.00
Prime Rib of local pork Butchery Schanung · BBQ · Grilled radicchio · Swedish cowberry (20 min.) A / C / F / L / M / N	28.00
Pork knuckle Butchery Schanung · Potato from Val Pusteria · Seasonal vegetables · Homemade apple horseradish (20 min.) E / L / M / O / P / A	23.00

Desserts

→ Farmers curd · Honey · Lychee A / C / E / G / H / P / O	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 · Seasonal fruit (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