

## Our traditional menu

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

### Cold Starters

Mix of traditional smoked cuts Butchery Schanung · Der GenussBunker O / G	21.00
Classic local beef tatar Butchery Schanung · Homemade focaccia A / G / M / D	↓ 20.00 100 g    ↑ 27.00 150 g
Our Vitello Tonnato · Fresh Tuna · Capers C / D / G / O	21.00
Homemade calf's head · Tomato Vinaigrette · Crème fraîche A / G / H / L	14.00
✓ Vegetable tatar · Homemade wheat bread · Colourful salads · Piemont hazelnut A / H / O	19.00

### Salads

→ Colourful asparagus salad · Buttermilk mousse · Dandelion · Wasabi mayonnaise M / C / G	19.00
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### Soups

Consommé with homemade bacon (15 min.) or liver dumplings (25 min.) A / C / G / O	13.00
→ Pea and mint soup · Fried quail egg · Balsamic vinegar C / G / O / A	14.00

### Warm Starters

→ Traditional potato "Blattln" · Sauerkraut G / O / C / A	14.00
→ South Tyrolean tris Stuffed ravioli "Schlutzkrופן" – Beetroot dumpling – Cheese dumpling (15 min) G / A / C / L / O	15.00
Risotto Vialone nano, Riso Melotti · Asparagus · Lamb ham · Goat's cheese	19.00
→ Wild garlic dumplings · Alpine cheese Der GenussBunker · Daikon · Monk's beard · Radish (15 min.) G / A / C / E / H	16.00
→ Homemade gratinated "Kasspätzle" · Local mountain cheese Der GenussBunker · Fried onions A / C / G / O	16.00

Small mixed salad 5.00  
Starters as a large portion + 4.00

## Main Courses

Local char <small>TrotaOro</small> · Bell pepper · Lentils · Red onion · Mango · Bacon <small>A / B / D / E / F / G / H / L</small>	35.00
Braised veal shank <small>Butchery Schanung</small> · Chicory · Sweet and sour onions · Apple <small>G / L / O</small>	33.00
Beef fillet (180 g) <small>Butchery Schanung</small> · Rhubarb crust · White polenta · Endive · Walnut · Schüttelbrot crumble <small>A / C / G / H / E / M / N</small>	39.00
Spareribs <small>Butchery Schanung</small> · Baked potato with sour cream · Apple horseradish <small>(20 min.) E / L / M / O / P / A</small>	24.00
Pork knuckle <small>Butchery Schanung</small> · Potato from Val Pusteria · Seasonal vegetables · Homemade apple horseradish <small>(20 min.) E / L / M / O / P / A</small>	23.00
Asparagus · Ham <small>Butchery Schanung</small> · "Boznersauce" · Potatoes <small>C / G / M</small>	19.00

## Desserts

→ Cheesecake · Coconut · Lime · Mango <small>A / H / G</small>	13.00
→ Three kinds of sorbet <small>A / G</small>	10.00
→ Apple fritters · Vanilla sauce · Sugar · Cinnamon <small>A / C / G / E</small>	8.00
→ "Strauben" · Cranberry · Vanilla ice cream (20 min) <small>A / C / G / E / F / O</small>	15.00
→ South Tyrolean apple strudel · Vanilla sauce <small>A / C / G / H</small>	7.00

## Surprise menu ( evenings until 20:30 only)

		
3 courses	48.00	35.00
4 courses	59.00	45.00
5 courses	70.00	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