

## Our traditional menu

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

### Cold Starters

Mix of traditional smoked cuts Butchery Schanung · DEGUST O / G		21.00
Classic local beef tatar Butchery Schanung · Homemade focaccia A / G / M / D	↓ 20.00 100 g	↑ 27.00 150 g
Variation of courgette · Goat's cream cheese · Pumpkin seeds A / C / E / L / G / H / M		19.00
Homemade calf's head · Tomato Vinaigrette · Crème fraîche A / G / H / L		14.00
V Vegetable tatar · Homemade wheat bread · Colourful salads · Piemont hazelnut A / H / O		19.00

### Salads

Colourful salads · Baked free-range egg · Crayfish DeNardo A / B / C / M	19.00
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### Soups

Consommé with homemade bacon (15 min.) or liver dumplings (25 min.) A / C / G / O	13.00
Cream of asparagus soup · Scallop · Almonds D / E / H / R / A	16.00

### 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 · Grey cheese · "Schüttelbrot" · Cranberries G / A / H	17.00
Oxtail ravioli · Fresh peas · Oyster mushrooms · Jus de Paris G / A / C / L	19.00

Small mixed salad 5.00  
Starters as a large portion + 4.00

## Main Courses

Fried octopus · Mashed potatoes · Colourful chard · Yoghurt · Vadouran D / L / N / G / H / R	35.00
Asado de tira Beef ribs · Sweet potatoes · Chimchurri M	33.00
Beef fillet (180 g) Butchery Schanung · "Schüttelbrot" crust · Spring onion · King oyster mushroom Kirnig · Beetroot A / H / G / L	39.00
Spareribs Butchery Schanung · Baked potato with sour cream · Homemade apple horseradish (20 min.) E / L / M / O / P / A	24.00
Pork knuckle Butchery Schanung · Baked potato with sour cream · Seasonal vegetables · Homemade apple horseradish (20 min.) E / L / M / O / P / A	23.00

## Desserts

→ Île flottante · Blood orange · Mountain pine · Lavender c / g	13.00
→ Three kinds of sorbet A / G	10.00
→ "Kaiserschmorrn" · Sultanas · Seasonal fruit (20 min.) A / C / G / E / F / O	15.00
→ Ricotta dumplings · Chocolate sorbet · Seasonal fruit A / C / G / E / F	13.00
→ South Tyrolean apple strudel · Vanilla sauce A / C / G / H	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