

## 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 loaf bread<br>A / G / M / D          | ↓ 20.00 ↑ 27.00<br>100 g 150 g |
| Venison carpaccio · Nashi pear · Pioppini · Rocket · Pumpernickel E / G                    | 22.00                          |
| Homemade calf's head · Tomato Vinaigrette · Crème fraîche A / G / H / L                    | 14.00                          |
| V Vegetable tatar · Homemade loaf bread · Colourful salads · Piemont hazelnut A<br>/ H / O | 19.00                          |

### Salads

|   |       |
|---|-------|
| Colourful salad · Red onions · Green beans · Peach · Fermented cherries D / F | 19.00 |
|---|-------|

### Soups

|  |       |
|--|-------|
| Consommé with homemade bacon (15 min.) or liver dumplings (25 min.)<br>A / C / G / O | 13.00 |
| Cream of carrot and apricot · Confit salmon D / G                                    | 14.00 |

### Warm Starters

|  |       |
|--|-------|
| → Traditional potato "Blattln" · Sauerkraut G / O / C / A  | 14.00 |
| → South Tyrolean tris Stuffed ravioli "Schlutzkrופן" – Beetroot dumpling – Cheese dumpling<br>(15 min) G / A / C / L / O | 15.00 |
| Risotto Vialone nano, Riso Melotti · Chanterelles · Sweetbreads · Pickled<br>blackberries G                              | 19.00 |
| Nero di seppia gnocchi · Octopus · Bell pepper · Dill A / C / R / G  | 19.00 |

Small mixed salad 5.00  
Starters as a large portion + 4.00

## Main Courses

|   |       |
|---|-------|
| Sea bass DeNardo · Swiss chard · Peach · La Ratte potatoes · Choron sauce<br>C / D / G  | 35.00 |
| Rack of lamb · Roasted leek · Taboulé · Yoghurt BRIMI · Vadouvan A / G / N / M / E / L  | 33.00 |
| Beef fillet (180 g) Butchery Schanung · Fresh porcini mushrooms · Grilled wild garlic dumplings · Port wine jus A / C / G / L | 39.00 |
| Spareribs Butchery Schanung · Baked potato with sour cream · Pineapple-Jalapeño (20 min.) E / L / M / O / P / A               | 24.00 |
| Pork knuckle Butchery Schanung · Mixed vegetables · Pineapple-Jalapeño (20 min.)<br>E / L / M / O / P / A                     | 23.00 |

## Desserts

|   |       |
|---|-------|
| → Millefoglie · Cherries · Amaretti ice cream A / C / G / E / H                           | 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                 | 15.00 |
| → South Tyrolean apple strudel · Vanilla sauce A / C / G / H                              | 7.00  |
| → Cheese tasting 6 varieties from Degust & GenussBunker · Fruit chutney A / G / E / H / M | 19.00 |

## 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