

## 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 ↓ 20.00 ↑ 27.00  
A / G / M / D 100 g 150 g
- Polenta Taco Römerhof Tramin · Mackerel · Avocado · Red Onion · Cilantro A / D 20.00
- Homemade calf's head · Tomato Vinaigrette · Crème fraîche A / G / H / L 14.00
- Vegetable tatar · Homemade loaf bread · Colourful salads · Piemont hazelnut 19.00  
A / H / O

### Salads

- Radicchio Salad · Grilled Cheese Degust · Walnuts · Honey · Grapes G / H / M 19.00

### Soups

- Consommé with homemade bacon (15 min.) or liver dumplings (25 min.) 13.00  
A / C / G / O
- Apple Ginger Cream Soup · Baked Couscous Praline A / C / G 13.00

### Warm Starters

- Traditional potato "Blattln" · Sauerkraut G / O / C / A 14.00
- South Tyrolean tris Stuffed ravioli "Schlutzkrופן" – Beetroot dumpling – Cheese dumpling 15.00  
(15 min) G / A / C / L / O
- Risotto Vialone nano, Riso Melotti · Mussels · Scampi Bisque · Tarragon G / L / R / B 21.00
- Homemade Buckwheat Ravioli Buckwheat from Payrdorf · Venison Ragout · 19.00  
Kohlrabi · Dark Chocolate Karuna Dark Chocolate 80% A / L / G

Small mixed salad 5.00  
Starters as a large portion + 4.00


## Main Courses

Monkfish DeNardo · Bacon · Pineapple · Teriyaki A / D / G / F	33.00
Venison Rack · Buckwheat Dumpling · Plums · Brussels Sprouts A / C / L / G	34.00
Beef fillet (180 g) Butchery Schanung · Colorful Beets · Beef Heart · Black Kale 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.) E / L / M / O / P / A	23.00

## Desserts

→ Banana · Peanut · Salted Caramel A / C / E / G / 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	13.00
→ 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