

## 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 loaf bread ↓ 20.00 ↑ 27.00  
A / G / M / D 100 g 150 g
- Carpaccio of smoked grey cheese Degust · Persimmon · Caramelized chestnuts · Rye bread A / G / H 19.00
- Three kinds of homemade calf's head Steamed · Fried · Marinated · Salsa verde 17.00  
A / G / L
- Vegetable tatar · Homemade loaf bread · Colourful salads · Piemont hazelnut 19.00  
A / H / O

### Salads

- √ Autumnal Salad · Yeast vinaigrette H / M 19.00

### Soups

- Consommé with two homemade bacon dumplings (15 min.) 13.00  
or two homemade liver dumplings (25 min.) A / C / G / O
- Pumpkin and Sweet Potato Cream Soup · Sour Cream G 13.00

### Warm Starters

- Traditional potato "Blattln" · Sauerkraut G / O / C / A 15.00
- Homemade „Schlutzkrapfen“ Ravioli with Spinach-ricotta filling · Nut butter · Parmesan G / A / C / L / O 14.00
- South Tyrolean Dumpling tris Spinach Dumpling – Beetroot Dumpling – Cheese Dumpling (15 min) G / A / C / L / O 16.00
- Porcini Risotto Vialone nano, Riso Melotti · Homemade duck bacon · Blackberries 20.00  
A / F / G / L / N
- Beetroot gnocchi · Horseradish sauce · Caraway · Broccoli A / C / G / H 19.00

Small mixed salad 5.00  
Starters as a large portion + 4.00

## Main Courses

Grilled yellowfin mackerel DeNardo · Corn · Sweet potato · Chili beurre blanc D / G / L	33.00
Two kinds of Barbary duck · Peppers · Mint · Pumpkin cream · Salt lemon A / C / G / H	34.00
Beef fillet (180 g) Butchery Schanung · Foie Gras · Potato-truffle cream · Wild broccoli · Port wine sauce G / L	42.00
Spareribs Butchery Schanung · Baked potato with sour cream · Pineapple- Jalapeño (20 min.) E / L / M / O / P / A	25.00
Pork knuckle Butchery Schanung · Mixed vegetables · Pineapple-Jalapeño (20 min.) E / L / M / O / P / A	24.00

## Desserts

→ Pumpkin Crème brûlée · Raspberry sorbet · Amaretti A / C / G / H	13.00
→ Three kinds of sorbet · Chocolate crumble A / G	10.00
→ "Kaiserschmorrn" · Raisins · Seasonal fruit (20 min.) A / C / G / E / F / O	15.00
→ Ricotta dumplings · Chocolate sorbet · Seasonal fruit (15 min.) 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 · Fruit chutney A / G / E / H / M	19.00

## Surprise menu (whole table & evenings until 20:30 only)

	menu	+ wine
3 courses	49.00	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