

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
- Home-marinated salmon Loch Duart · Rye bread · Chicory · Fennel · Mustard 19.00
A / D / E / F / G / H / M
- 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

- Salads · Goat's cheese mousse · Radicchio · Chestnuts · Tangerines 19.00
H / M / G / L / E

Soups

- Consommé · 2 homemade bacon dumplings (15 min.) or 2 homemade liver dumplings (25 min.) A / C / G / O 13.00
- Sylvaner white wine soup · Spinach tarts · Cinnamon croutons G / A / C / H / O 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
- Risotto Vialone nano, Riso Melotti · Hokkaido pumpkin – Goat Blue Cheese Degust 20.00
A / F / G / L / N
- Safranravioli · Local pork · Red shrimp · Stracciatella di Burrata · 'Nduja 21.00
A / C / B / G / L / M

Small mixed salad 5.00
Starters as a large portion + 4.00

Main Courses

Pan-fried trout <small>TrotaOro</small> · Artichoke · Lentils · Black garlic · Dashi Beurre Blanc <small>D/A/E/F/G/H/L/M</small>	34.00
Haunch of local sheep <small>Villnösser Brillenschaf</small> · Creamy polenta <small>Römerhof</small> · Onions · Saffron quinces <small>A/L/G/H/M</small>	33.00
Beef fillet (180 g) <small>Butchery Schanung</small> · Herb crust · Pumpkin seeds · Mole <small>G/L</small>	42.00
Spareribs <small>Butchery Schanung</small> · Baked potato with sour cream · Pineapple-Jalapeño (20 min.) <small>E/L/M/O/P/A</small>	25.00
Pork knuckle <small>Butchery Schanung</small> · Mixed vegetables · Pineapple-Jalapeño (20 min.) <small>E/L/M/O/P/A</small>	24.00

Desserts

→ Variation of chestnut · Pear · Rosemary <small>A/C/G/H/E</small>	13.00
→ Three kinds of sorbet · Chocolate crumble <small>A/G</small>	10.00
→ "Kaiserschmorrn" · Raisins · Seasonal fruit (20 min.) <small>A/C/G/E/F/O</small>	15.00
→ Ricotta dumplings · Chocolate sorbet · Seasonal fruit (15 min.) <small>A/C/G/E/F</small>	13.00
→ South Tyrolean apple strudel · Vanilla sauce <small>A/C/G/H</small>	7.00
→ Cheese tasting 6 varieties from Degust · Fruit chutney <small>A/G/E/H/M</small>	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