

## 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 A / G / M / D	↓ 20.00 100 g	↑ 27.00
Chinese cabbage · Dates · Fried pancetta · Black bread crumble · Sesame F / A / M / N		150 g 20.00
Three kinds of homemade calf's head Steamed · Fried · Marinated · Salsa verde A / G / L		17.00
Pickled tongue · Celery · Apple mostarda · Salsa Verde M / L / G / D		18.00

### Salads

✓ Broccoli salad · Chickpeas · Quinoa · Red onion · Cranberries M		18.00
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### Soups

Consommé with two homemade bacon dumplings (15 min.) or two homemade liver dumplings (25 min.) A / C / G / O		13.00
→ Cannellini bean soup · Leek · Salsiccia from local pork G / L		14.00

### Warm Starters

→ Traditional potato "Blattln" · Sauerkraut G / O / C / A		15.00
→ Homemade „Schlutzkrapfen" Ravioli with Spinach-ricotta filling · Nut butter · Parmesan Crumble G / A / C / L / O		15.00
→ South Tyrolean Dumpling tris Spinach Dumpling – Beetroot Dumpling – Cheese Dumpling (15 min) G / A / C / L / O		16.00
→ Risotto Vialone nano, Riso Melotti · Red cabbage · Pears · Walnuts · Blue cheese Degust G / H		20.00
Colourful lasagne · Lamb ragout · Cardoncelli mushrooms · Smoked cheese from Val Pusteria Degust A / C / G / L		22.00

Small mixed salad 5.00  
Starters as a large portion + 4.00

## Main Courses

Squid · Broccoli · Romanesco · Chickpeas · Ginger D	32.00
Beef cheek · Potato terrine · Catalogna · Hazelnuts F / G / L	33.00
Calf's liver · Onion duet · Pine nuts · Raisins · Polenta crisps L	20.00
Spareribs Butchery Schanung · Sweet Potato Sticks · BBQ Sauce A / M	26.00
Pork knuckle Butchery Schanung · Red Cabbage · Baked potato with sour cream and bacon (20 min.) A / G	25.00

## Desserts

→ Torta diplomatica Traditional Italian cake · Whipped cream · Sour cherries in syrup · Alchermes · Sour cherry sorbet A / C / G	13.00
→ Three kinds of homemade sorbet · Chocolate crumble A / G	10.00
→ "Kaiserschmorrn" · Raisins · Apple Sauce · Cowberry Jam (20 min.) A / C / G	15.00
→ South Tyrolean apple strudel · Vanilla sauce A / C / G / H	7.00

## 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