

Eisacktal Valley Fine Cuisine Festival

12:00 · 14:30 → VEGETARIAN
18:30 · 21:30 V VEGAN

Cold Starters

- „Marende“ smoked cuts · South Tyrolean Speck Bacon · Kaminwurze · Cheese „Rughi“ Degust · Boiled potatoes · Salted Butter BRIMI A / O / G / I p.p. 13.00
- Three kinds of homemade calf's head Steamed · Fried · Marinated · Salsa verde A / G / L 17.00
- Duo of local Beef: Pickled Tongue · Boiled Beef with onions and vinegar A / D / G / L / M 19.00
- Beetroot Carpaccio · Bitter Salads · Marinated Pear · Caramelized Walnuts · Honey Mustard Dressing E / F / H / L / M 17.00

Salads

- Salads · Cheese „Rughi“ Degust · South Tyrolean Barley · Pickled Asparagus Condin G / H / L / M 18.00

Soups

- Consommé with two homemade bacon dumplings (15 min.) or two homemade liver dumplings (25 min.) A / C / G / O 13.00
- „Beuschel“ Innards Soup of local Beef · Pretzel Croutons A / D / E / G / L / M 12.00

Warm Starters

- Traditional potato "Blattln" · Sauerkraut G / O / C / A 15.00
2 euro of this dish will go to the association „Trotzdem reden Onlus“, which cares for people from South Tyrol who lack or hardly have any spoken language.
- Homemade „Schlutzkräpfen“ 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
- Wild Garlic Risotto Vialone nano, Riso Melotti · Fresh Goat Cheese from Luson · Salt Lemon G 19.00
- Open Lasagnette · Lamb Ragout Villnösser Brillenschaf · Lingonberries A / C / G / L / O 19.00

Small mixed salad 5.00
Starters as a large portion + 4.00

Main Courses

Local Trout <small>Trota Oro</small> · Buckwheat Dumplings <small>Buckwheat from Payrdorf</small> · White Asparagus <small>Condin</small> · Vermouth Beurre Blanc <small>A / C / D / E / G / L / M</small>	32.00
Farmers „Gröstl“ with local Beef · Cabbage Salad <small>A / G / H / L</small>	26.00
Roast Beef with Onions · Mashed Potatoes · Glazed Carrots <small>A / C / G</small>	32.00
Spareribs <small>Butchery Schanung</small> · Sweet Potato Sticks · BBQ Sauce <small>A / M</small>	26.00
Pork knuckle <small>Butchery Schanung</small> · Red Cabbage · Baked potato with sour cream and bacon <small>(20 min.) A / G</small>	25.00

Desserts

→ „Milchmuaspfandl“ with brown Butter and Cinnamon Sugar <small>A / C / G / H</small>	10.00
→ Homemade „Bauernkrapfen“ <small>3 pieces</small> with Jam filling <small>A / C / G / H</small>	9.00
→ Three kinds of homemade Sorbet · Chocolate crumble <small>A / G / H</small>	10.00
→ South Tyrolean apple strudel · Vanilla sauce <small>A / C / G / H</small>	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