

## Our traditional menu

12:00 - 14:30  
18:30 - 21:30

→ VEGETARIAN  
V VEGAN

### Cold Starters

- „Marende“ smoked cuts · South Tyrolean Speck · Kaminwurze · Ham · Cheese Degust · Boiled potatoes · Salted Butter BRIMI A / O / G / H p.p. 13.00
- Three kinds of homemade calf's head Steamed · Fried · Marinated · Salsa verde A / G / L 17.00
- Vegetable tatar · Homemade Brioche Bread · Colourful salads · Piemont hazelnut A / H / O 19.00
- Pickled Trout Trota Oro · Bulgur · Pickled Cucumber · Kimchi Mayonnaise A / C / D / E / F / L 19.00
- Calf's Liver Mousse Jennerhof Vipiteno · Port Wine Gel · Homemade Brioche Bread A / C / E / G / L / M 14.00

### Salads

- Italian bread salad "Panzanella" · Tomatoes · Burrata A / G / L / M / O 18.00

### Soups

- Consommé with two homemade bacon dumplings (15 min.) or two homemade liver dumplings (25 min.) A / C / G / O 13.00
- Champignon Cream Soup · Spring Onion · Sour Cream G / H / L 12.00

### Warm Starters

- Traditional potato "Blattln" · Sauerkraut G / O / C / A 15.00
- 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
- Beetroot Risotto Vialone nano, Riso Melotti · Braised beef cheek · Horseradish Sauce G / H / L / M 18.00
- Ravioli à la niçoise · Confit Tomato · Pecorino · Jus de Paris A / C / E / F / G / H / L 20.00

Small mixed salad 5.00  
Starters as a large portion + 4.00

## Main Courses

Salmon Trout <small>Trota Oro</small> · Barley · Calf's Tongue · Sylvaner White Wine Foam <small>A / C / D / G / H / L</small>	32.00
Saddle of Venison · Wild garlic crust · Salsify · Sauce Vierge <small>A / C / E / G / H / L / M</small>	35.00
Roast Beef with Onions · Mashed Potatoes · Green Asparagus <small>A / C / G / H / L / M</small>	35.00
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 (20 min.) <small>A / G</small>	25.00

## Desserts

→ "Kaiserschmorrn" · Raisins · Apple Sauce · Cowberry Jam (20 min.) <small>A / C / G / H / O</small>	15.00
Panna Cotta · Strawberry · Rhubarb · Basil <small>A / C / G / H</small>	12.00
→ 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