

Our traditional menu

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

→ VEGETARIAN
V VEGAN

Cold Starters

„Farmers cuts” · Smoked cuts and Cheese Butchery Schanung · Degust A / O / G / H	21.50
Three kinds of homemade calf's head Steamed · Fried · Marinated · Salsa verde A / G / L	17.50
✓ Vegetable tartare · Taggiasca olives · Homemade focaccia A / G / O / M	18.50
Char carpaccio · Blossom honey · Citrus fruit gel · Pomegranate · Taggiasca olive powder D / H	23.00
Beef tartare Hand-cut · Homemade brioche · Butter A / C / D / M / O / G	100g 20.00 150g 27.00

Salads

→ Late radicchio · Frisée lettuce · Buckwheat · Goat's cheese · Pear · Walnuts G / H / M / O	15.50
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Soups

Consommé · Two homemade bacon dumplings (20 min.) or two homemade liver dumplings (25 min.) A / C / G / O	13.00
Barley soup A / G / L	10.50
Onion soup · Crostini of Pan Pugliese · Mountain Cheese Degust A / G / L / H / O	13.50

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 (20 min) Organic Bread Bakery Profanter G / A / C / L / O	16.00
→ Homemade paccheri pasta · Beetroot · Black cabbage whole & as cream · Roasted cashew nuts A / C / H / O	18.50
Potato and "Schüttelbrot" gnocchi · Venison ragout · Blueberries A / C / L / O	19.50

Small mixed salad 5.00
Starters as a large portion + 4.00

Main Courses

√ Samosa with potato and onion filling · Legume salad · Tamarind chutney A / O / H	25.00
Local char · Pea cream · Potato millefeuille D / G / M / H / O	32.00
Roast beef from local cattle with onions · Cauliflower cream · Beetroot leaves A / O / G / L	32.00
Beef goulash · Dumplings A / C / G / O	25.50
Spare ribs Butchery Schanung · Coleslaw with bacon · BBQ Sauce A / M	26.00
Pork knuckle Butchery Schanung · Braised red cabbage · Potato salad · Horseradish (20 min.) A / G	26.00

Desserts

→ "Kaiserschmorrn" · Raisins · Apple Sauce · Cranberry jam (20 min.) A / C / G / H / O	15.00
→ Traditional "Scheiterhaufen" · Vanilla sauce A / G / C	9.50
→ Tangerine tiramisù A / G / C	9.00
→ Three kinds of homemade Sorbet · Chocolate crumble A / G / H	10.00
→ South Tyrolean apple strudel · Vanilla sauce A / C / G / H	8.50

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

	menu	+ wine
3 courses	58.00	35.00
4 courses	75.00	45.00

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