

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 ·
Accompanying sauces A / L / G / O 18.50

Soups

Consommé · Two homemade bacon dumplings or two homemade liver
dumplings A / C / G / O 13.00

Goulash soup · Garlic croutons A 14.50

Warm starters

→ Homemade potato fritters · Sauerkraut G / O / C / A 15.00

→ Homemade Schlutzkräpfen Spinach ricotta filling · Nut butter · Parmesan
G / A / C / L / O 15.00

→ South Tyrolean Dumpling tris Spinach · Beetroot · Cheese or Mushroom or Genovese pesto,
Bio-Knödelbrot Bäckerei Profanter G / A / C / L / O 16.00

Gnocchi or Maccheroni or Tagliolini · Bologneser sauce A / L gluten free possible 14.50

Main course

Pork knuckle Low-temperature cooked, Butchery Schanung · Coleslaw with bacon ·
Horseradish with apple A / G 26.00

Spare ribs Low-temperature cooked, Butchery Schanung · BBQ Sauce · Potato salad
A / M 26.00

Wienerschnitzel Pork, Metzgerei Schanung · French Fries or Potato salad
A / C / G / L / O 19.50

Desserts

→ "Kaiserschmorrn" · Raisins · Apple Sauce · Cranberry jam (20 min.)
A / C / G / H / O 15.00

→ South Tyrolean apple strudel · Vanilla sauce A / C / G / H 8.50

Small mixed salad 5.00
Starters as a large portion + 4.00

...slightly Different from Tradition

12:00 – 14:30
18:30 – 21:30

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Cold starters

✓ Vegetable tartare · Toasted bread · Fresh tomato sauce A / G / O / M	18.00
Steamed spiced rye buns · Rabbit ragout · Hunter-style vegetables · Katsuobushi Dried tuna flakes	20.00
Smoked salmon BÖMLO · Sprout salad · Spicy mango sauce	22.00
Beef tartare Hand-cut · Egg yolk Soy-marinated & fried · Semi-dried tomatoes · Maldon salt flakes · Homemade Focaccia A / C / D / M / O / G / F	150g 27.00

Soups

Mussel soup „Mani Pulite“ · Bread crouton A gluten free possible	23.00
Mediterranean shellfish soup · Toasted hazelnuts · Cous cous or Croutons H / A gluten free possible	19.50

Warm Starters gluten free and vegetarian possible

Gnocchi · Venison ragù · King oyster mushrooms A / L	21.00
Asparagus risotto · Toasted Kaminwurze Traditional sausage · Creamy butter with bergamott O / F / G	20.00
Paccheri Cacio e Pepe · Mussels · Roasted tomato drops G / A / R	22.50

Main Courses

Beef entrecôte · Potatoes salt-roasted · Warm vegetable salad F / L / O	33.00
Beef cheek slow-cooked · Toasted polenta · Red fruits sauce and bitter cocoa F / L / O	28.50
Amberjack fillet · Escarole marinated in "Bagna Cauda of the Chef" · Rosemary oil · Confit cherry tomatoes G	34.00
✓ Chick pea falafel · Lemon emulsion · Baby spinach F	20.00

Desserts

→ Hazelnut blancmange · Raspberry sauce · Crumble A / F	8.50
→ Sicilian cannolo · Almonds sanded und lightly salted – deconstructed version A / F gluten free possible	10.00
→ Homemade sorbets classic & exotic A / G / H	13.00
→ Small pastries and cookies A / H / G	1 person 14.00 2 person 20.00

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

	menu	+ wine
3 courses	58.00	35.00
4 courses	75.00	45.00

Small mixed salad	5.00
Starters as a large portion	+ 4.00

Cover charge 1.50 noon · 2.50 evening
1 dish on 2 plates + 2.00

All animal products originate from the EU