

Our traditional menu

→ VEGETARISCH
V VEGAN

Cold starters

„Farmers cuts“ · Smoked cuts and Cheese Butchery Schanung · Degust A / O / G / H	18.50
Three kinds of homemade calf's head Steamed · Fried · Marinated · Accompanying sauces A / C / M / L / O	21.50
Beef tartare Hand-cut · Egg yolk Soy-marinated & fried · Semi-dried tomatoes · Maldon salt flakes · Homemade Focaccia A / C / D / M / O / G / F gluten free possible	150g 27.00
Smoked salmon BÖMLO · Sprout salad · Spicy mango sauce D	22.00
∨ Vegetable tartare · Toasted bread · Fresh tomato sauce A / G / O / M gluten free possible	18.00

Soups

Consommé · Two homemade bacon dumplings or two homemade liver dumplings A / C / G / O	13.00
→ Potato and hay soup · Chive oil · Tirtl · Sauerkraut A / C / M / L / O	9.50
Mussel soup „Mani Pulite“ · Bread crouton A gluten free possible	19.50

Warm starters gluten free and vegetarian possible

→ Pear flour Tortelli “Kloazn” · Goat cheese fonduta Degust · Pear · Toasted bread A / O / G / H / C	19.50
→ Homemade Schlutzkrapfen Spinach ricotta fillung · Nut butter · Parmesan G / A / C / L / O	15.50
→ South Tyrolean Dumpling tris Spinach · Beetroot · Cheese or Mushroom or Genovese pesto, Bio-Knödelbrot Bäckerei Profanter G / A / C / L / O	16.00
Paccheri Cacio e Pepe · Mussels · Roasted tomato drops G / A / R	20.50
Asparagus risotto · Toasted Kaminwurze Traditional sausage · Creamy butter with bergamott O / F / G	20.00
Gnocchi · Venison ragù · King oyster mushrooms A / L	21.00

Small mixed salad 5.00
Starters as a large portion + 4.00

Main Courses

Pork knuckle <small>Low-temperature cooked, Butchery Schanung</small> · Potatoes · Pancetta · Horseradish · Sour cream <small>A / G</small>	25.00
Farmer's Roast · Braised vegetables · Pork ribs <small>H / L / M / O</small>	26.00
Beef cheek <small>slow-cooked</small> · Toasted polenta · Red fruits sauce and bitter cocoa <small>F / L / O</small>	28.50
Beef entrecôte · Potatoes <small>salt-roasted</small> · Warm vegetable salad <small>F / L / O</small>	33.00
Amberjack fillet · Escarole <small>marinated in "Bagna Cauda of the Chef"</small> · Rosemary oil · Confit cherry tomatoes <small>G</small>	34.00
South Tyrolean catfish fillet <small>SOLOS, breaded in polenta flower and fried</small> · Marinated radish · South Tyrolian apple · Sour cream <small>A / D / G</small>	29.00
→ Traditional potato "Blattln" · Sauerkraut <small>G / O / C / A</small>	15.00
√ Chick pea falafel · Lemon emulsion · Baby spinach <small>F</small>	20.00

Desserts

→ Apple Strudel <small>South Tyrolian Apples</small> · Vanilla cream · Fresh red fruits <small>A / C / G / H</small>	8.50
→ Hazelnut blancmange · Raspberry sauce · Crumble <small>A / F</small> <small>gluten free possible</small>	11.50
→ Sicilian cannolo · Almonds <small>sanded und lightly salted</small> – deconstructed version <small>A / F</small>	10.00
→ Small pastries and cookies <small>A / H / G</small>	1 person 14.00 2 personen 20.00

Our special offers

Wienerschnitzel of veal loin · Potato salad <small>Prepared the traditional way with clarified butter in an iron pan</small> <small>A / C / G / L / O</small>	32.00
→ Kaiserschmarrn · Rum raisins · Apple · Blueberry jam <small>Minimum for 2 people</small> <small>A / C / G / E / F / O</small>	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

Cover charge 1.50 noon · 2.50 evening
1 dish on 2 plates + 2.00
All animal products originate from the EU