

Our traditional menu

→ VEGETARIAN
V VEGAN

Cold starters

- „Farmers cuts” homemade cured meats · Speck from Butchery Schanung · Cheeses from Degust G / H / C 18.50
- Beef tartare Hand-cut · Soft quail egg · Sweet mustard · Maldon salt flakes · Focaccia A / C / M / F gluten free possible 150g 28.00
- Poached egg · Nettle cream · Black summer truffle 20.00
- ∨ Homemade vegetable tartare · Sweet mustard · Homemade focaccia · Crudaïola sauce A / O / M gluten free possible 18.00
- Dry-Marinated Fish “Rubik Cube” · Red fruit gel · Passion fruit D 25.00
- Sweet-and-sour vegetable compote · Rabbit “tuna” · Focaccia cubes A / F / L / O 22.00

Warm starters

- Risotto · Tomato in three textures · Buffalo stracciata Amò F / G / L 20.00
- Pacchero alla Busera · Raw shellfish tartare · Lemon A / B / C / L / O 25.00
- Tagliolini · Normandy butter · Black summer truffle A / C / G 35.00
- Braised beef raviolacci · Porcini sauce · Raw chanterelle salad · Coffee powder A / C / G / L / O HALAL حلال 20.50

Main Courses

Pork knuckle Low-temperature cooked, Butchery Schanung · Horse radish · Potatoe salad o	26.00
Spareribs Low-temperature cooked, Butchery Schanung · Homemade BBQ-Sauce · Coleslaw with bacon F / L / M	26.00
Beef tagliata · Rocket salad · Grana cheese G	33.00
South Tyrolean catfish fillet SOLOS, breaded in panko & sesame · Wakame seaweed · Thai sauce · Nori powder A / D / F / N / O	29.50
∨ Chick pea falafel · Lemon emulsion · Seasonal salad F	20.00

Side Dishes

∨ Mixed grilled vegetables	9.50
∨ Mixed salad	8.00
→ Mixed salad · Mozzarella cheese AmO G	12.00
∨ Roasted potatoes G	8.50
∨ Potato dippers E	7.00

Desserts

→ Apple Strudel · Vanilla cream · Fresh red fruits · Cream A / C / G / H / O	9.50
→ Melon jelly · Grated chocolate	9.00
→ Lime, lemon, and basil Sorbet · Savory crumble · Peach sauce A / G	11.00
→ Small pastries and cookies A / H / G	17.00

Our special offers

- **Homemade Schltzkrapfen** Spinach ricotta fillung · Nut butter · Parmesan 15.50
G / A / C / L / O

- **South Tyrolean Dumpling tris** Spinach · Beetroot · Cheese, Biological bread from Bakery 16.00
Profanter G / A / C / L / O

- **Traditional potato "Blattln"** · Sauerkraut 17.00
G / O / C / A

- **Kaiserschmarrn** · Rum raisins · Apple · Blueberry jam 20.00
Minimum for 2 people A / C / G / E / F / O (until 20:30)

Dumpling tasting (whole table & until 20:30)

Consommé · Mini speck dumplings A / C / G

Stelvio cheese dumpling · Black summer truffle · Nettle cream A / C / G

Mushroom dumpling · Raw chanterelle salad · Coffee powder A / C / G

Liver dumpling Venetian style A / C / G

Fried ricotta dumpling · Red fruits A / C / G	Menu	+ Wine
	48.00	20.00

Tasting menu (whole table & evenings until 20:00 only)

	Menu	+ Wine
3 courses	58.00	35.00
4 courses	75.00	45.00

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