

Our traditional menu

→ VEGETARIAN
V VEGAN

Cold starters

- „Farmers cuts” Homemade cured meats · Speck from Butchery Schanung · Cheeses from Degust
O / G 19.00
- Veal head in three variations A / M / D / O / C 16.00
- Dumpling carpaccio · Blue cabbage · Sour cream A / O / G / C 15.00

Soup

- Consommé · Speck or liver dumpling A / G / C / L 16.00

Warm starters

- South Tyrolean Dumpling tris Biological bread from Bakery Profanter A / G / C / L 16.00
- Homemade “Schlutzkrופן” Spinach ricotta filling · Nut butter · Parmesan G / A / C 16.00
- Traditional potato “Blattln” · Sauerkraut G / O / C / A 17.00

Main Dishes

- Pork knuckle Butchery Schanung · Horse radish · Apple · Sweet potatoes 26.00
- Spareribs Butchery Schanung · Homemade BBQ-Sauce · Potatoe salad F / O 26.50
- South Tyrolean version goulash · Bread dumplings A / D / F / N / O 27.00

Desserts

- South Tyrolean apple strudel · Milk cream · Fresh fruit salad · Cream A / C / G / H 9.50
- “Kaiserschmarrn” · Rum raisins · Apple · Blueberry jam Minimum for 2 people
A / C / G / E / F / O 20.00
- “Germknödel” · Vanilla sauce · Blue poppy seed A / G 13.00

Dumpling tasting (whole table)

- Consommé · Mini speck dumplings A / C / G
- Stelvio cheese dumpling · Celeriac-saffron cream A / C / G
- Porcini mushroom dumpling A / C / G
- South Tyrolean version goulash · Bread dumplings A / C / G / O
- Canederlomisù A / C / G

Menu + Wine
50.00 35.00

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

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Cold starters

- Beef tartare · Confit egg yolk · Salted butter · Our focaccia A / G / M / C / F 28.00
glutenfree possible | Prepared tableside + 5.00
- V Homemade vegetable tartare · Salsa verde · Our focaccia A / M 20.00
- Warm cuttlefish · Ricotta foam Amò · Its own ink · Mountain pine and larch oil D / G 22.50

Soup

- Our ribollita · Savoy cabbage · Black bread · Speck A 16.00

First courses

- Homemade Tagliolini · South Tyrolean game ragù · Cranberries A / F / C / L 23.00
- Pasta and beans · Mussels · Scamorza Amò G / A / F / R 24.50
- Risotto Vialone Nano Primitivo · Figs · Walnuts · Buffalo blue cheese Degust 23.00
H / G / F / L

Main courses

- Pork neck Sous-vide · Grape must glaze · Celeriac-saffron cream F / O / L 26.00
- Seared lamb chops · Sweet-and-sour apple sauce · Cinnamon · Sautéed vegetables 33.00
F / O / L
- Double fried catfish SOLOS · Pumpkin alla puttanesca · Grape must reduction · 29.50
Toasted chestnuts A / D / C
- V Chickpea falafel · Spiced Greek yogurt sauce G 20.00

Sides

Mixed grilled vegetables 9.50 | Baked potatoes G 8.50 | Potatoe dippers G 7.00
Mixed salad 8.00 | Mixed salad · Mozzarella Amò G 12.00

Desserts

- Vanilla panna cotta · Blueberry jam or hot chocolate G 11.00
- Raspberry and thyme sorbet · Cocoa crumble A 11.00
- Yeast dumpling · Vanilla sauce · Blue poppy seed A / G 13.00
- Canederlomisù A / C / G 12.00
- Small selection of homemade sweets and cookies A / C / G 15.00

Tasting menu (whole table)

5 courses

Menu	+ Wine
99.00	45.00

Cover charge 2.50 | 1 dish on 2 plates + 2.00
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