



## Cold Starters

Calf's head (South Tyrol) | Red onion | Winter salads

Fourteen Euro Eighty



Carpaccio from "Fassona beef Piemontese"

Grana Trentino  
Sixteen Euro Eighty



Duet from the local fresh water fish | Sour cream | Chives olive oil

Sixteen Euro Eighty



## Alpine Beef Tartare

Toasted rye bread | Butter | "Bottarga" from egg yolk  
Seventeen Euro Fifty 100 gr. / 150 gr. plus Six Euro

Assorted local smoked meats | Pickled vegetables | Horseradish

Fifteen Euro Eighty



## Soups & Warm Starters

"Speck" Alto Adige PGI dumplings or milt croûtons soup

Nine Euro Eighty

Barley soup | Smoked pork (South Tyrol)

Nine Euro Eighty



Tripe (South Tyrol) soup

Nine Euro Eighty

Homemade egg "Tagliatelle" | Venison ragout (South Tyrol)

Fifteen Euro Fifty



Pear flour-Ravioli | Goat cheese (South Tyrol) | Dried plums | Hazelnut butter

Fourteen Euro Eighty



"Dumplings Trio"



(Beet root, local cheese "Graukas", spinach) | Butter | Grana Trentino | Chives

Thirteen Euro Eighty

Regiokorn (grains from South Tyrol) „Schlutzkrapfen"

Mezzelune | Spinach | "Ricotta" (IT.) | Butter (IT.) | Grana Trentino | Chives

Fourteen Euro Eighty



Warm Meals from 12.00am 'till 2.00 pm and  
from 7.00 'till 9.30 pm from Tuesday to Sunday

Cover two Euro for Person

Our kitchen use exclusively first quality products which comes from South Tyrol, so far. Ask us for our producer/supplier list. We inform you! Just in case of necessary we use deep-frozen products. If you are suffering of allergies or food intolerance please just let us know. The Prices are included taxes and service. Enjoy your meal!



## Main courses


Potatoes fritters | Sauerkraut | Cranberries 

Sixteen Euro Eighty

Salted codfish, the Capuchin Monk's Receipt  

Potatoes | Cabbage salad with cumin

Twenty-four Euro Eighty

"Kohlerer Bauerngröstl"  

Alpine beef cheek | Potatoes | Onions | Cabbage salad with original Speck Alto Adige PGI

Twenty-three Euro Eighty

Calf's liver (South Tyrol) | Onion | Herb rice 

Twenty-four Euro Eighty

"Wienerschnitzel" (breaded slice of veal IT.) | Cranberries | Potato cucumber salad

Twenty-five Euro Eighty

Braised alpine beef cheek | Potato espuma | Snow peas

Twenty-five Euro Eighty

## Small side salads

Seasonal mixed salad **or** Tomato onion salad    

Cabbage salad | Original Speck Alto Adige PGI  

Six Euro Eighty

## Desserts

Homemade sour cream ice cream | Amarena cherries

Seven Euro Fifty

Chestnut mousse | Persimmon sauce

Nine Euro Eighty

Montblanc (Mashed chestnuts with chocolate sauce & cream)

Nine Euro Fifty

Vanilla ice cream | Hot raspberries

Eight Euro Eighty

Homemade apple strudel | Vanilla ice cream

Six Euro

Sweet ricotta cheese dumplings (2 pieces) | Nougat | Cinnamon crumble | Vanilla sauce

Nine Euro Eighty

