



Cold Starters

Autumn salads from | Regiokorn (grains from South Tyrol) barley
Apple | Beet root | Local blue cheese | Walnuts
Fifteen Euro Eighty



Calf's head (South Tyrol) | Red onion | Salads
Fourteen Euro Eighty



Harvest Festival at the "South Tyrolean Inn": Stories of Relationships Between Restaurateurs and Producers.

Carpaccio from "Fassona beef Piemontese"
Pickled local chanterelles
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



Harvest Festival at the "South Tyrolean Inn": Stories of Relationships Between Restaurateurs and Producers.

Soups & Warm Starters

"Speck" Alto Adige PGI dumplings or milt croûtons soup
Nine Euro Eighty

Tripe (South Tyrol) soup
Nine Euro Eighty

Homemade egg "Tagliatelle" | Venison ragout (South Tyrol)
Fifteen Euro Fifty



Harvest Festival at the "South Tyrolean Inn": Stories of Relationships Between Restaurateurs and Producers.

Pear flour-Ravioli | „Graukas" cheese (South Tyrol) | Dried plums | Hazelnut butter
Fourteen Euro Eighty



"Dumplings Trio"



(Beet root, local cheese, 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

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

Chocolate mousse | Raspberry 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

