

APPETIZERS

Local beef tartare with mustard seeds,
quail egg and mushrooms
100g - Euro 16,00
180g - Euro 24,00

Local lamb carpaccio
with pecorino and vinaigrette
Euro 15,00

Salmon Sashimi with lime, shallots
and oven apple- celery cream
Euro 17,00

„Mamembert“ Cheese with pickled winter
vegetables, red onion, horseradish
an vegetable chips
Euro 14,00

SOUPS

Beef consommé
with „Frittaten“
or spleen croutons
Euro 7,00

Beef consommé
with South Tyrolean bacon dumpling
Euro 8,00

Hokkaido pumpkin cream soup with
roasted ham cubes
and pumpkin focaccia
Euro 9,00

Should certain substances or products cause allergies or
incompatibilities, please inform our staff when ordering. They
will be happy to give you more detailed information.

STARTERS

Homemade tagliatelle with local venison ragout
Euro 16,00

Spaghetti Carbonara with fresh chanterelles
Euro 15,00

Ravioli filled with marinated veal,
braised carrot pure and balsamico sauce
Euro 15,00

Potato-spinach gnocchi
with mountain cheese fonduta,
crispy onions and fresh winter truffle
Euro 15,00

*All starters are also available as main dish with an extra
charge of + Euro 4,00*

MAIN DISHES

Classic veal ossobuco with saffron risotto
Euro 29,00

Slow cooked veal brisket with whisky sauce,
mais duet and potato pavé
Euro 30,00

Lamb roast from our farm "Mitterhof"
with pak choi, white wine foam
and sweet potato potato fritters
Euro 26,00

Poached monkfish fillet
with caponata and spring onions
Euro 28,00

Vegetable-quinoa soufflé
with winter salat and mushrooms
Euro 24,00

WINE BY GLASS

white

Pinot bianco Aqvalis
Hännsl am Ort
€ 4,50

Sauvignon Floreado
Andrian
€ 5,50

Riesling
Manni Nössing
€ 5,00

Gewürztraminer Merus
Tiefenbrunner
€ 4,50

Weinsinn
Marinushof
€ 6,00

Lugana
Ca dei Frati
€ 5,50

rosé

Rosé Rosenrot
Hännsl am Ort
€ 4,50

red

Lagrein Anger
Hännsl am Ort
€ 5,00

Pinot Noir Proculus
Hännsl am Ort
€ 5,00

Merlot Fihl
Peter Dipoli
€ 5,50

Cabernet-Merlot Fallwind
St. Michael-Eppan
€ 5,50

DESSERT

Tonka bean cheesecake
with coffee ice cream
Euro 9,00

Vanilla crème brûlée
with cherry sorbet
Euro 9,00

Chocolate lava cake
with mango-passionsfruit ice-cream
Euro 8,00

Small selection of cheeses
with home-made mustards
Euro 6,00 - 14,00

**We charge 2.00 euro for the cover charge, which includes
butter, homemade bread and olive oil**



Indication of provenance of meat, dairy products and eggs