



## COLD STARTERS

from the South Tyrolean inn cuisine

### Variation of Terlan Asparagus

with a soft-boiled free-range egg from Buchhütterhof  
and house-baked Vinschgerle rye bread

€ 16,90 🍴

### Marinated Beetroot with Raspberry-Tarragon Dressing

with pralines of organic fresh goat's cheese from *Burghof* Farm Dairy  
on lentil hummus, served with walnuts and homemade potato bread

€ 14,90 🍴

## SOUPS

from the South Tyrolean inn cuisine

### Cream of Terlan Asparagus Soup

refined with small bread croutons and parsley oil

€ 9,80 🍴

### Chive pancakes

in beef and vegetable broth  
- also available vegetarian

€ 8,20 🍴

### Two Speck Dumplings

in beef and vegetable broth

€ 9,50

Starters as large portions

+ € 2,50 - 3,00

Modification of dishes

+ € 1,00 - 2,50



## WARM STARTERS

from the South Tyrolean inn cuisine

### Homemade Schüttelbrot Ravioli

filled with aromatic South Tyrolean alpine cheese  
served on a delicate cream of Terlan asparagus and spring leek

€ 15,90 *🍴*

### Potato and Parsley Gnocchi

served with a sauce of fresh Terlan asparagus

€ 15,90 *🍴*

### Nalles Wild Garlic Pressed Dumplings

served on a fruity tomato sauce

€ 12,80 *🍴*

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### other warm starters

#### Spinach Spätzle

with cream and ham

- also available vegetarian *🍴*

€ 10,20

#### Our classic lasagna

with minced meat sauce from local beef and pork

€ 10,80

Starters as large portions

+ € 2,50 - 3,00

Modification of dishes

+ € 1,00 - 2,50



## MAIN COURSES

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### **Juicy Spicy South Tyrolean Beef Goulash**

with two speck dumplings

€ 20,90

### **Pan-Fried Char Fillet from the Passeier Valley**

served with diced potatoes, cauliflower  
and mountain saffron sauce from *Hauserhof* in Sirmian

€ 29,20

### **Onion Roast Beef from Local Beef**

with rice and mixed salad

€ 29,90

### **Fresh Terlan "Margarete" Asparagus**

with parsley potatoes, boiled farmhouse ham and Bolzano sauce

€ 25,90

### **Pork Loin Steak from *Wippland* with Parmesan Crust**

served with fresh Terlan asparagus and wild garlic potatoes

€ 28,70

### **Pan-Fried Organic King Oyster Mushrooms from *Kirnig***

served on celery-parsley cream  
with potato rösti and green asparagus

€ 19,90 

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## Other main courses

### **Pan-Fried Wiener Veal Schnitzel**

with French fries and cranberry jam

€ 22,50

### **South Tyrolean Beef Entrecôte with Herb Butter**

served with homemade potato croquettes and fresh market vegetables

€ 28,90



## DESSERTS

from the South Tyrolean inn cuisine

### Traditional Fried „Krapfen“

filled with poppy seeds or apricot - per piece

€ 2,20

### Affogato Apollonia

Espresso, 1 scoop of hazelnut ice cream from *Hiesig*,  
a shot of homemade nut liqueur, fresh cream, and pumpkin seed brittle

€ 6,50

### Homemade Cakes

made with eggs from happy free-range hens from *Buchhütterhof*

€ 5,00

with fresh whipped cream

+ € 0,80

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### Other Desserts

#### Crème Brûlée

of Tahitian vanilla

€ 7,50

#### Homemade Sorbet

per scoop

€ 2,90

#### Chocolate Mousse Tartlet

with raspberry sorbet and passion fruit

€ 10,90

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To complement this, we recommend the following dessert wine:

**Rose Muscat Pasithea Rosa | *Girlan Winery***

1 Glas 5 cl € 7,50

**Gold Muscat Passito Baronessa | *Nals Margreid Winery***

1 Glas 5 cl € 9,70