





## Recommendations from our South Tyrolean Kitchen



### Cold Starters

- Mousse of Heritage Carrot  
with "Regiokorn" spelt vegetable salad, herb sauce, and hazelnut focaccia\*  € 14,00
- Pralines of Goat Cream Cheese coated in sesame seeds,  
served on carpaccio of red and yellow beetroot  
with caramelized pumpkin seeds\*  € 14,50

### Soups

- Chive pancakes in beef-vegetable broth € 7,70
- Two speck dumplings also in beef-vegetable broth € 8,70

### Warm Starters

- Red beet ravioli with alpine cheese filling  
served with Gala apple ragout and fresh horseradish\*  € 14,50
- Two pumpkin dumplings  
served on a sauce of fresh tomatoes from Sirmian and roasted cauliflower\*  € 12,80

\*Starters as large portions + 2,50 € - 3,00 €

Modification of dishes + 1,00 € - 2,50 €

## Main Courses

Juicy spicy goulash from South Tyrolean beef with two speck dumplings	€ 19,00
Pan-fried char fillet from the Passeier Valley served with ratatouille vegetables, baked risotto balls from the "Römerhof," and saffron sauce from Sirmian "Hauserhof"	€ 28,90
Onion roast from South Tyrolean beef with rice and mixed salad	€ 26,90

## Dessert

Homemade cakes with eggs from happy free-range hens (Buchhütterhof) (with fresh cream from South Tyrolean mountain farms + 0,80 €)	€ 4,50
Affogato Apollonia - Espresso, 1 scoop of hazelnut ice cream from Hiesig, a shot of homemade nut liqueur, fresh cream, and pumpkin seed brittle	€ 6,30

In the preparation of our dishes, we place great importance on using fresh and regional products. We only resort to frozen products when necessary.

## Additional Dishes from our **Apollonia Kitchen**

### Soup

Creamy soup of celery root and porcini mushrooms  
from the Sirmian forests with small black bread croutons



€ 9,50

### Warm Starters

Spinach spaetzle with cream and ham\* (also possible vegetarian)

€ 9,70

Our classic lasagna  
with minced meat sauce from local beef and pork\*

€ 10,00

\*Starters as large portions + 2,50 € - 3,00 €  
Modification of dishes + 1,00 € - 2,50 €

To continuously improve the quality of our dishes, we do not use flavor enhancers: Only the best ingredients, fresh vegetables, and spices bring the flavor to our dishes!

## Main Courses

Pumpkin-potato rosti served with red beetroot, wild broccoli, and sunflower yogurt cream



€ 18,90

Pan-fried Wiener schnitzel of veal with French fries

€ 19,90

Entrecôte from South Tyrolean beef with herb butter, homemade potato croquettes, and fresh market vegetables

€ 26,90

## Dessert

Crème Brûlée of Tahitian vanilla

€ 7,20

Homemade sorbet - per scoop

€ 2,90

Two apricot dumplings with cinnamon crumbs  
(preparation time about 20 minutes)

€ 11,80

Two types of chocolate with pear ragout

€ 9,90

## Dessert Wine

With our desserts, we recommend a glass of:

Rose Muscat, „Pasi thea Rosa“

Girlan Winery

€ 7,30

Gold Muscat Passito Baronesse

Nals Margreid Winery

€ 9,50