





## Recommendations from our South Tyrolean Kitchen

### Cold Starters

Mousse of Porcini mushroom from the forests of Sirmiano served with marinated barley and "Regiokorn" spelt- hazelnut-focaccia\*  € 15,00

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

Risotto Sant'Andrea from the "Römerhof" in Termeno with pumpkin and thyme\*  € 13,50

\*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 savoy cabbage, 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

Pumpkin cream soup with roasted pumpkin seeds and pumpkin seed oil  € 8,50

### Warm Starters

Spinach spaetzle with cream and ham\* € 9,70  
(also available in a vegetarian version)

Our classic lasagna  
with minced meat sauce from local beef and pork\* € 10,00


Two rye bread dumplings on cabbage salad with roasted bacon\* € 12,50  
(also available in a vegetarian version)

\*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

Potato rösti served with red beetroot, oven-baked pumpkin, wild broccoli from Unterhauserhof, and porcini mushroom cream		€ 19,50
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 curd cheese dumplings with a chocolate core on Weirouge apple compote (preparation time about 20 minutes)	€ 10,50
Chocolate brownie with homemade pumpkin ice cream	€ 9,70

## Dessert Wine

With our desserts, we recommend a glass of:

Rose Muscat „Pasi thea Rosa“	Gir lan Winery	€ 7,30
Gold Muscat Passito Baronesse	Nals Margreid Winery	€ 9,50