



Recommendations from our South Tyrolean Kitchen

Cold Starters

Smoked farm-raised beef served with glazed chestnuts, quince cream, and spelt focaccia with hazelnuts from 'Regiokorn*



€ 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

Medallions of Pustertal venison loin in juniper sauce served with chestnut potato dumplings and red cabbage  € 32,90

Dessert

Homemade cakes with eggs from happy free-range hens (Buchhütterhof) (with fresh cream from South Tyrolean mountain farms + 0,80 €) € 4,50

Chestnut tart on a persimmon sauce with bittersweet chocolate ice cream  € 10,50

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

Chestnut cream soup
served with a baked potato pastry filled with pumpkin



€ 9,50

Warm Starters

Spinach spaetzle with cream and ham*
(also available in a vegetarian version)

€ 9,70

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

€ 10,00

Two rye bread dumplings on cabbage salad with roasted bacon*
(also available in a vegetarian version)

€ 12,50




Autumn is heating up again! In the Tisner Mittelgebirge, selected establishments will be offering special chestnut dishes and new creations from October 19 to November 3, 2024. The Chestnut Days 'Keschtnriggl' offer chestnut culinary delights combined with South Tyrolean traditions, culture, and entertainment

*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
Chestnut tiramisu	€ 8,30
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

Dessert Wine

With our desserts, we recommend a glass of:

Rose Muscat, "Pasithea Rosa"	Girlan Winery	€ 7,30
Gold Muscat Passito Baronesse	Nals Margreid Winery	€ 9,50