




## COLD STARTERS

from the South Tyrolean inn cuisine

### **Two Ways of Terlaner Asparagus**

with fresh wild herb salad and boiled farmhouse egg,  
served with homemade rye bread from "Regiokorn" with walnuts

€ 16,90 

### **Pralines of organic fresh goat cheese from *Burghof*,**

on carrot cream with delicate cauliflower  
and homemade herb focaccia

€ 14,50 

## SOUPS

from the South Tyrolean inn cuisine

### **Chive pancakes**

in beef-vegetable broth

€ 7,90


### **Two speck dumplings**

in beef-vegetable broth

€ 9,20

### **Creamy Terlaner Asparagus Soup**

refined with small croutons and parsley oil

€ 9,60 

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 Spicy Alpine Cheese  
served on a delicate Terlaner asparagus cream

€ 15,30 

**Nalser wild garlic press dumplings**

on a fruity tomato sauce


€ 13,00 

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other warm starters

**Spinach spaetzle**

with cream and ham

- also available in a vegetarian version 

€ 9,90

**Our classic lasagna**

with minced meat sauce from local beef and pork

€ 10,50

Starters as large portions

+ € 2,50 - 3,00

Modification of dishes

+ € 1,00 - 2,50



## MAIN COURSES

from the South Tyrolean inn cuisine

### **Juicy spicy goulash from South Tyrolean beef**

with two speck dumplings

€ 20,00

### **Pan-seared char fillet from Passeier Valley**

served with green asparagus and roasted celery slice on a sweet pepper cream

€ 29,50

### **Onion roast from South Tyrolean beef**

with rice and mixed salad

€ 28,00

### **Wippland Pork Loin Steak with Ground Ivy Crust**

served with fresh Terlaner asparagus and wild garlic potatoes

€ 25,90

### **Onion roast from South Tyrolean beef**

with rice and mixed salad

€ 28,50

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## Other main courses

### **Balsamic Lentils served with stuffed Zucchini**

organic Shiitake mushrooms from *Kirnig*  
on a cauliflower and saffron cream from *Hauserhof* in Sirmian

€ 20,90 *🍴*

### **Pan-fried Wiener schnitzel of veal**

with French fries

€ 20,50

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

€ 27,50



## DESSERTS

from the South Tyrolean inn cuisine

### Traditional fried „Krapfen“

filled with poppy seeds or apricot

- per piece

€ 1,90

### Homemade cakes

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

€ 4,70

with fresh cream

+ € 0,80

### 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

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## Other Desserts

### Chocolate mousse tartlet

with crispy crumble and raspberry sorbet

€ 9,50

### Crème Brûlée

of Tahitian vanilla

€ 7,30

### Homemade Sorbet

- per scoop

€ 2,90

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To complement this, we recommend the following dessert wine:

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

1 Glas 5 cl € 7,40

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

1 Glas 5 cl € 9,70