

COLD STARTERS

from the South Tyrolean inn cuisine

Bruschetta of Homemade Herb Focaccia

topped with fresh tomatoes and South Tyrolean burrata from Amò

€ 9,90 ✂

Pralines of organic fresh goat cheese from *Burghof*,

on arugula cream with fennel-radish salad

served with homemade walnut rye bread made from "Regiokorn" grains

€ 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

Cream of Kohlrabi Soup from *Unterhauserhof*

refined with julienned kohlrabi and kohlrabi leaf oil

€ 8,90 ✂

Starters as large portions

+ € 2,50 - 3,00

Modification of dishes

+ € 1,00 - 2,50

WARM STARTERS

from the South Tyrolean inn cuisine

Homemade Parsley Ravioli

filled with South Tyrolean organic specialty mushrooms from *Kirnig*
and ricotta from *Amò*
served on a delicate carrot cream

€ 15,30 

Nettle Dumplings

on creamy alpine cheese sauce with braised red onions

€ 13,20 

other warm starters


Homemade Tomato Tagliolini

with freshly prepared basil pesto from *Unterhauserhof*,
oven-roasted peppers, and finely shaved Parmesan

€ 14,90 

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

Fillet of South Tyrolean Catfish from *Almiro*

served on a cauliflower cream with Sirmian mountain saffron
and sautéed zucchini from *Unterhauserhof*

€ 29,50

Onion roast from South Tyrolean beef

with rice and mixed salad

€ 28,00

Other main courses

Potato–Pak Choi Rösti

with balsamic lentils on a cream of Cornetti peppers

€ 19,50 🍴

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 Elderflower Cream Ice Cream from Sirmian

served with fresh strawberries and crispy lemon crumble

€ 9,60

Homemade Sorbet

- per scoop

€ 2,90

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

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

€ 4,70

with fresh cream

+ € 0,80

Other Desserts

Crème Brûlée

of Tahitian vanilla

€ 7,30

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