

COLD STARTERS

from the South Tyrolean inn cuisine


Baked South Tyrolean free-range egg from *Buchhütterhof*

served with fresh arugula, Fior di Latte mozzarella from *Amò*, herb cream, and
homemade rye bread from „Regiokorn“ with walnuts

€ 15,50 

Pralines of organic fresh goat cheese from *Burghof*,

on a cream of pointed peppers, served with „Regiokorn“ spelt salad,
pickled wild garlic buds, and homemade parsley 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

Cream soup of tomatoes from *Unterhauserhof*

refined with icotta from *Amò* and kohlrabi leaf oil

€ 9,50 

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 cream of Vinschgau cauliflower

€ 15,30 ✂

Fluffy omelet of South Tyrolean free-range eggs from *Buchhütterhof*

with zucchini vegetables from Sirmian, tomatoes, and Alta Badia cheese

€ 13,90 ✂

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

Pan-fried fillet of Passeier salmon trout
served on a zucchini cream, accompanied by fennel,
oven-roasted tomatoes, and Taggiasca olives
€ 27,50

Onion roast from South Tyrolean beef
with rice and mixed salad
€ 28,90

Other main courses

Soft-boiled South Tyrolean free-range egg from *Buchhütterhof*
served on potato rösti, sautéed shiitake mushrooms from *Kirnig*,
with wild broccoli and sour cream sauce
€ 19,80 🍴

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

Two apricot dumplings

served with cinnamon breadcrumbs

(preparation time approx. 15 minutes)

€ 11,80

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 | *Girland Winery*

1 Glas 5 cl € 7,40

Gold Muscat Passito Baronesse | *Nals Margreid Winery*

1 Glas 5 cl € 9,70