

## COLD STARTERS

from the South Tyrolean inn cuisine

### **Eggplant rolls filled with ricotta from *Buchhütterhof***

served on a spicy tomato sauce, with baked Sirmione zucchini slices and  
homemade herb focaccia

€ 14,00 🍴

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

on a celery root and pear cream, served with radicchio, apple chutney,  
and homemade "Regiokorn" rye-hazelnut bread

€ 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 celeriac and porcini mushroom**

from the forests of Sirmian,  
served with small cubes of rye bread

€ 9,80 🍴

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 Sirmian cauliflower

€ 15,30 

### Beetroot Dumplings

filled with hearty alpine cheese, served with creamy kohlrabi


€ 13,20 

---

### 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-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**

**Potato Rösti**  
served with pickled beetroot, oven-roasted pumpkin,  
wild broccoli from Unterhauserhof in Sirmian,  
and lentil-sunflower cream  
€ 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

### **Brownie made with fine dark chocolate**

served with plum compote and homemade almond ice cream

€ 7,30

---

To complement this, we recommend the following dessert wine:

### **Rose Muscat Pasithea Rosa | *Girilan Winery***

1 Glas 5 cl € 7,40

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

1 Glas 5 cl € 9,70