

## COLD STARTERS

from the South Tyrolean inn cuisine

### Baked dumplings of Sirmian lamb

served on apple-horseradish sauce with beetroot tartare and pickled Jerusalem artichoke,  
accompanied by house-baked "Regiokorn" rye-hazelnut bread

€ 15,50 

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

on a pumpkin cream, with autumn leaf salads and glazed chestnuts,  
served with homemade thyme 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 celeriac and porcini mushroom

from the forests of Sirmian,  
served with fried aubergine cubes and dark bread croûtons

€ 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 Schüttelbrot Ravioli

filled with tangy South Tyrolean alpine cheese, served on red cabbage cream

€ 15,30 

### Beetroot Dumplings

served on braised savoy cabbage and freshly grated horseradish


€ 13,20 

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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 beef goulash**  
with two speck dumplings  
€ 20,80

**Pan-fried fillet of Passeier char**  
served on a cauliflower–porcini cream,  
with wild broccoli from the Unterhauserhof in Sirmian  
and roasted cauliflower  
€ 28,90

**Beef onion roast**  
with rice and mixed salad  
€ 29,70

**Goulash of Alpine version**  
with homemade potato–pumpkin seed croquettes,  
red cabbage and lingonberries  
€ 28,50

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**Other main courses**

**Potato Rösti**  
served with pickled beetroot,  
oven-baked pumpkin, kale from the Unterhauserhof in Sirmian  
and a lentil–sunflower cream€  
19,80 ✂

**Pan-fried Wiener schnitzel of veal**  
with French fries  
€ 20,90

**Beef entrecôte with herb butter,**  
homemade potato croquettes, and fresh market vegetables  
€ 28,30

## DESSERTS

from the South Tyrolean inn cuisine

### **Traditional fried „Krapfen“**

filled with poppy seeds or apricot

- per piece

€ 1,90

### **Two curd cheese dumplings**

served on purée of Weirouge apple from our garden

with homemade hazelnut ice cream

(preparation time approx. 15 minutes)

€ 10,90

### **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

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## 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

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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