

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

Chestnut cream soup

with baked beetroot and potato balls

€ 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 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 🍴

Arancini made from "Sant'Andrea" risotto from Römerhof in Tramin

served on a celery and chestnut cream

€ 14,90 🍴

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

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

Chestnut tartlet

with chocolate sauce and quince sorbet from our garden

€ 10,90

Chestnut tiramisù

€ 8,60

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 | *Girilan Winery*

1 Glas 5 cl € 7,40

Gold Muscat Passito Baronesse | *Nals Margreid Winery*

1 Glas 5 cl € 9,70