



COLD STARTERS

from the South Tyrolean inn cuisine

Dandelion and Potato Salad with Radishes

served with a soft-boiled farmhouse egg and
house-baked Vinschgerle rye bread

€ 14,90 

Marinated Beetroot with Raspberry-Tarragon Dressing

on lentil hummus with walnuts, Fior di Latte mozzarella from *Amò* and
homemade potato and wild garlic bread

€ 14,90 

SOUPS

from the South Tyrolean inn cuisine

Chive pancakes

in beef and vegetable broth
- also available vegetarian

€ 8,20 

Two Speck Dumplings

in beef and vegetable broth

€ 9,50

Sour Soup

with beef tripe and capers

€ 10,90 

Starters as large portions

+ € 2,50 - 3,00

Modification of dishes

+ € 1,00 - 2,50



WARM STARTERS

from the South Tyrolean inn cuisine

One Black Bread Dumpling

served on cabbage salad with crispy bacon

– also available vegetarian 🌱

€ 9,80

Homemade Schüttelbrot Ravioli

filled with aromatic South Tyrolean alpine cheese,

served on pumpkin cream with hazelnuts

€ 15,50 🌱

Nalles Wild Garlic Pressed Dumplings

served on a fruity tomato sauce

€ 12,80 🌱

other warm starters

Spinach Spätzle

with cream and ham

- also available vegetarian 🌱

€ 10,20

Our classic lasagna

with minced meat sauce from local beef and pork

€ 10,80

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 South Tyrolean Beef Goulash

with two speck dumplings

€ 20,90

Pan-fried Passeier Char Fillet

with potato and wild garlic gnocchi and cauliflower,
served on saffron sauce from *Hauserhof* in Sirmian

€ 29,50

Onion Roast Beef from Local Beef

with rice and mixed salad

€ 29,90

Boiled Beef Cheek and Shoulder from South Tyrolean Beef

with parsley potatoes, root vegetables and salsa verde

€ 27,50

Pan-Fried Organic King Oyster Mushrooms from Kirnig

served on celery-parsley cream
with potato rösti and tardivo radicchio

€ 19,80 🍴

Other main courses

Pan-Fried Wiener Veal Schnitzel

with French fries and cranberry jam

€ 22,50

South Tyrolean Beef Entrecôte with Herb Butter

served with homemade potato croquettes and fresh market vegetables

€ 28,90



DESSERTS

from the South Tyrolean inn cuisine

Traditional Fried „Krapfen“

filled with poppy seeds or apricot - per piece

€ 2,20

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

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

€ 5,00

with fresh whipped cream

+ € 0,80

Other Desserts

Crème Brûlée

of Tahitian vanilla

€ 7,50

Homemade Sorbet

per scoop

€ 2,90

Chocolate Mousse Tartlet

with raspberry sorbet and passion fruit

€ 10,90

To complement this, we recommend the following dessert wine:

Rose Muscat Pasithea Rosa | *Girlan Winery*

1 Glas 5 cl € 7,50

Gold Muscat Passito Baronesse | *Nals Margreid Winery*

1 Glas 5 cl € 9,70