



COLD STARTERS

from the South Tyrolean inn cuisine

Organic goat's cheese praline from *Burghof* farm dairy
served on a heritage carrot cream with pickled carrots,
accompanied by homemade "Regiokorn" sourdough focaccia

€ 15,00 🍴

Baked courgette flower from *Unterhauserhof*
filled with Mediterranean vegetables, served on fresh tomato slices
and Fior di Latte mozzarella from *Amò*

€ 16,00 🍴

SOUPS

from the South Tyrolean inn cuisine

Cream of of tomato soup
refined with croutons and basil oil

€ 8,90 🍴

Chive pancakes
in beef and vegetable broth
- also available vegetarian

€ 8,20 🍴

Two Speck Dumplings
in beef and vegetable broth

€ 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 Ravioli

filled with Ricotta from *Amò* and gourmet mushrooms from *Kirnig*,
served on a delicate cauliflower cream

€ 15,50 

Two nettle dumplings

served on a creamy South Tyrolean alpine cheese sauce
with braised red onions

€ 13,50 

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 char fillet from the Passeier Valley

with rocket gnocchi and fennel,

served on a mountain saffron sauce from *Hauserhof*

€ 29,20

Onion Roast Beef from Local Beef

with rice and mixed salad

€ 29,90

Tagliata of South Tyrolean pork

served with roasted potatoes, peppers and fresh rocket

€ 26,50

Grilled herb polenta from *Römerhof*

served on aubergine and olive cream with oven-roasted tomatoes
and fresh rainbow chard from *Unterhauserhof*

€ 21,00 ✂

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

Elderflower panna cotta

with fresh strawberries from Sirmian and spruce tip lemon sorbet

€ 10,50

Homemade Cakes

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

€ 5,00

with fresh whippend cream

+ € 0,80

Other Desserts

Crème Brûlée

of Tahitian vanilla

€ 7,50

Homemade Sorbet

per scoop

€ 2,90

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