

## COLD STARTERS

from the South Tyrolean inn cuisine

### **Organic fresh goat's cheese praline from *Burghof* farm dairy**

served on a yellow beet carpaccio with homemade fig chutney,  
served with homemade "Regiokorn" sourdough focaccia with sunflower seeds

15,00 €

### **Pumpkin mousse from *Unterhauserhof***

served on a lentil cream with pickled South Tyrolean chanterelle mushrooms,  
accompanied by homemade potato and thyme bread

16,00 €

## SOUPS

from the South Tyrolean inn cuisine

**Cream of potatoes and porcini mushrooms from the forests of Sirmian,**  
refined with small bread croutons and parsley oil

10,00 €

### **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 dill ravioli

filled with South Tyrolean catfish and salmon trout,  
served on a delicate fennel cream

16,00 €

### Two pressed „Graukäse“ dumplings

served creamed Savoy cabbage from *Obermössl Farm*

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 roasted potatoes and wild broccoli from Sirmiano,  
served on a mountain saffron sauce from *Hauserhof Farm*

30,00

**Onion Roast Beef from Local Beef**

with rice and mixed salad

29,90

**Pan-fried *Wippland* pork loin steak with herb crust**

served with oven-roasted potatoes and  
colorful swiss chard from *Unterhauserhof Farm*

28,00

**Potato and pumpkin rösti**

served on an heirloom carrot cream  
with organic shiitake mushrooms from *Kirnig* and Jerusalem artichoke

20,50 

---

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 hazelnut ice cream

with plum compote and cinnamon crumble

9,50

### 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 | *Girilan Winery*

1 Glas 5 cl 7,50

Gold Muscat Passito Baronesse | *Nals Margreid Winery*

1 Glas 5 cl 9,70