

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 Regiokorn rye ravioli

filled with kale from *Unterhauserhof* and ricotta from *Amò*,
served on a delicate cauliflower cream

15,50 🍴

Two pressed „Graukäse“ dumplings

served creamed Savoy cabbage

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

Alpine venison goulash

served with red cabbage and
two porcini mushroom dumplings

30,00

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