COLD STARTERS

from the South Tyrolean inn cuisine

Organic fresh goat's cheese praline from *Burghof* Farm dairy
served on a beetroot carpaccio with homemade apple chutney,
served with homemade "Regiokorn" sourdough focaccia with sunflower seeds
15,00

Homemade Veal Head Carpaccio
with shallot and mustard dressing, radicchio tardivo and crispy potato crumble,
accompanied by homemade potato and thyme bread
17,00

SOUPS

from the South Tyrolean inn cuisine

Creamy Jerusalem Artichoke and Potato Soup
with homemade Tirtl filled with spinach and mushrooms
9,70

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 Thyme Pappardelle
with a delicate venison ragout from the Wipptal Valley
17,00

Homemade Ravioli
filled with Alpine cheese, served with radicchio
and toasted hazelnuts
15,50

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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 homemade potato and nut croquettes, fennel and olives,
served on a mountain saffron sauce from *Hauserhof Farm*
29,00

Onion Roast Beef from Local Beef
with rice and mixed salad
29,90

Oven-Roasted Pumpkin with Beetroot Wedges
served on a creamy lentil and sesame purée
20,00

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 seed or chestnut filling
- 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

Gingerbread Semifreddo
with orange mousse on a mulled wine sauce
10,30

Two Quark Dumplings with a Chocolate Centre
served on baked apple purée with homemade cinnamon ice cream
(Preparation time: approx. 15 minutes)
11,00

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

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