



EISACKTALER KOST
SAPORI DELLA VALLE ISARCO

est. 1972

„To start off“

Antipasti

Selection of Cold Cuts and Cheeses from Pretzhof butcher shop

Onion and South Tyrolean Apple Chutney | Small Rye Rolls made from regional Rye
Smoothie ^{ACGLO}

22 €

Beef Tartare from Local Beef – 160g

Focaccia | Regional Quail egg | Sterzing Butter with BioWipptal Liqueur
Herb Soup ^{ACEGO}

22,5 €

Flambéed Venison Carpaccio from the Region

Wipptal Salad | Red Onion | Speck | Alpine Herb Dressing with Buttermilk ^{LO}

22 €

Stuffed Fagottino with Passeier Valley Trout and Potatoes

Marinated Salad of Local Root Vegetables | Parsley Cream ^{ACFGO}

19 €

„To heat up“

Soups

Sylvaner White Wine Soup from Winery Pacherhof

Organic Chicken Gnocchi | “Schüttelbrot” (rye bread) Cracker
Chive Oil ^{CGL0}

13 €

Cream Soup of Purple Carrots

Praline of Regional Cabbage and Mint ^{ACGLO}

12,5 €



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„Let's start warm“
First warm bite

Risotto of Regional Barley with Beetroot from the Pflersch Valley

Sterzing Yogurt Gel | Mareiter Stein Quality Cheese from Mount Becher ^{AEGLO}

15 €

Fusilli from Regional Spelt

Chamois Ragout | Honey from the Ridnaun Valley | "Schüttelbrot" (rye bread) Crumble ^{ACGO}

16 €

Potato Dumplings with Vension from the region

Sauerkraut Cream | Rosemary and Buckwheat Grissini from the Merano Mill ^{ACGON}



18 €

€2 from this dish will be donated to Lebenshilfe – "Trotzdem reden" Onlus, a counseling service for Augmentative and Alternative Communication, which supports people in South Tyrol who are unable or have great difficulty communicating through spoken language.



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„The centerpiece“

Main course

Veal Cheek

Celeriac and South Tyrolean Apple Cream | Potato-Leek Mash
Trio of Purple Cabbage ^{ACGLNO}

31 €

Lamb Chops from Pretzhof Butcher

Mushroom Cream | Farm Vegetables | Thyme “Schupfnudeln” (finger-shaped noodles made mainly from potatoes and flour) | Sour Cream ^{ACGNO}

34 €

Local Char

Savoy Cabbage Duo | Green Veltliner Wine Sauce from Neustift Monastery
Wild Fennel | Regional Potato Croquettes ^{ABCDGO}

31 €

Beef Goulash from Frickhof Butcher

Bacon Dumpling | Crispy Kohlrabi ^{ACGLO}

25 €



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Special Cuts

Auf Vorbestellung – su prenotazione anticipata
Ab 2 Personen – da 2 persone

Tomahawk-Steak

Baked potatoes | Zucchini alla Scapece | Aioli | Hollandaise sauce | Cherry Tomato Confit
Fleur de Sel | Jus ^{ACGMO}

11 € / 100g

T-Bone -Steak

Baked potatoes | Zucchini alla Scapece | Aioli | Hollandaise sauce | Cherry Tomato Confit
Fleur de Sel | Jus ^{ACGMO}

11 € / 100g

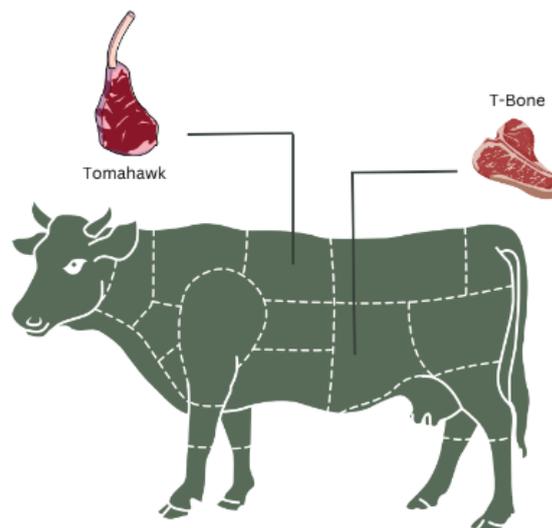
Tomahawk Steak

The Tomahawk is a true “men’s steak”: marbled, intense, and juicy. This cut is a bone-in ribeye, taken from the front rib of the beef. The bone adds an extra depth of flavor when grilling. Fun fact: the cut gets its name from its shape, which resembles a Native American tomahawk.



T-Bone Steak

The T-Bone Steak is a true classic. Recognizable by its characteristic T-shaped bone, it is one of the most popular steak cuts. The T-Bone is cut from the rear part of the loin (Short Loin). This cut features two different muscle sections separated by the bone: on one side is the tenderloin, which is relatively small in the T-Bone, and on the other side is the strip loin (Roast Beef).





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„Sweet final“ Dessert

Eisacktal Valley in 3 Textures

South Tyrolean Apple Sorbet | Hay Espuma | Panna Cotta from Sterzing Yogurt ^{ACEG}

12,5 €

Cream Cheese Mousse

Beetroot Sorbet | Mint ^{ACEG}

12 €

Traditional Apple Strudel

Vanilla Sauce ^{ACEG}

7 €





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The 14 Allergens

Guests must be informed about the following 14 allergens:

Grains containing gluten	A
Crustaceans	B
Egg	C
Fish	D
Peanuts	E
Soy	F
Milk or lactose	G
Edible nuts	H
Celery	L
Mustard	M
Sesame	N
Sulphites	O
Lupines	P
Molluscs	R

 Vegetarian



Informationens about our glutenfree kitchen