



„To start off“ Antipasti

Beef Tartare from Local Beef – 170g

Pickled black pearl mushroom | Parsnip | Apple | Roasted hazelnuts
Organic egg bottarga | Hay-scented focaccia ^{ACFGMO}

23,5 €

Seared Octopus

Pumpkin cream | Crispy pork cheek | Sage ^{ADGO}

20 €

Mixed Cold House Board

Speck | Kaminwurze (Smoked Sausage) | Veal Ham | Local Cheese
“Schüttelbrot” (South Tyrolean Crispbread) | Vegetable Caponata
Red Onion and Raspberry Chutney | Horseradish ^{ACFGO}

18,5 €

South Tyrolean Farmhouse Speck

“Schüttelbrot” (South Tyrolean Crispbread) | Horseradish | Vegetable Caponata ^{AO}

14 €



„To heat up“

Soups

Roasted Cauliflower Cream Soup

Small raviolo with raisin and rosemary | Almond oil ^{ACGOMN}

12,5 €



Vegetarian dish

Tasty meat broth

Optional with:

Buckwheat frittata strips with beetroot ^{ACGL}

10 €

Homemade bacon dumpling ^{ACGL}

10 €

Homemade liver dumpling ^{ACG}

11,5 €

For our little guests

Mickey Mouse

Small pork 'Wienerschnitzel' (breaded scallop) with French fries ^{AC}

11 €

Tom & Jerry

Sausage with French fries ^M

11 €

Robin Hood

Maccheroni with tomato sauce **or** meat sauce ^{AG}

10 €



„Let's start warm“
First warm bite

Potato Dumplings with Vension Meat Filling

Sauerkraut Cream | Buckwheat Grissino ^{AGON}

16 €



Chef's recommendation

Chestnut Gnocchi

Jerusalem artichoke cream | Crispy pancetta | Toasted pine nuts | Herb oil ^{ACEGL}

13,5 €

Homemade cheese dumplings

Cabbage Salad | Crispy Bacon ^{ACG}

13 €



Paccheri Rigati Canuti

White Veal Ragout | King Oyster Mushrooms | Smoked Ricotta | Pear Chips ^{ACEGLO}

15 €



“Posthotel Lamm Special Tris”

(Homemade Spinach Dumpling | Cheese Dumpling | “Schlutzkrapfen”) ^{ACGLO}

15 €



Gluten-free maccheroni are available (12 minutes waiting time). Surcharge: €2.50



„The centerpiece“

Main courses

Uruguayan Entrecôte – 250g

Celeriac and white chocolate | Buttered spinach | Potato rösti |



Separately served Tex-Mex sauce ^{ACGLO}

34 €

Beef Goulash (Frick Butchery)

Speck Dumplings | Fried Onions ^{ACGO}



23,5 €

Fillet of Local Char

Creamy Fregola with Dried Red Peppers | Pak Choi | Greek Yogurt ^{ADEGHO}

29 €

Grilled Rack of Lamb

Seasonal Vegetables | Eisack Valley Salad | Schupfnudeln (potato noodles)

Lagrein Jus | Cranberry Jelly ^{AEGO}

33 €



Extra Jus. Surcharge: €4.50



“All time classics”

“Schlutzkrapfen” – Homemade Stuffed Ravioli

Spinach | Ricotta | Melted butter ^{ACG}



14,5 €

“Shepherd’s” sedanini

Meat Ragout | Champignons | Ham | Bacon | Cream | Peas ^{AG}

13 €

‘Wienerschnitzel’ Breaded Pork Steak

Roasted Potatoes with Caramelized Onions and Cranberry Jam ^{AC}

20 €

„Blattler with Sauerkraut“

(Traditional South Tyrolean dish)

Homemade Potato Fritters | Sauerkraut ^{ACGO}



16 €



„Sweet final“ Dessert

Almond Tartlet with Pistachio

Mandarin sorbet | White chocolate ganache ^{ACG}

9 €

Cheesecake Cream

Burnt Apple & Cinnamon Sorbet | Cocoa Crumble ^{ACG}

9 €



Homemade Apple Strudel

Vanilla Sauce ^{ACG}

6 €

Homemade Ricotta Strudel

Puff Pastry | Vanilla Sauce ^{ACG}

5,5 €

Homemade Ice Cream/Sorbet of the Day (three scoops)

Curious? Our team will be happy to reveal today's flavor.

7 €

Dessert Wine Recommendation

Pipa Glögglhof

Full-bodied and elegant | fruity finish

0,1l - 12,5 €



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