



Cold dishes

Beef Tartare

Brioche bread · Buratta · Herb oyster mushrooms cooked in a glass jar ^{ACFGMO}

170 grams · 22,50 €

Mixed cold house board

Bacon · Kaminwurz (typical sausage) · Local cheese · 'Shaked bread'
Pickles · Horseradish ^{AG}

15 €

Southtyrolean Bacon

'Shaked bread' · Pickles · Orseradish ^A

13 €



A warm bite – our soups

Garden herbs cream soup

Thistle oil · “Tirtlen” filled with beef cheek · Apple ^{ACGOELMNO}

12,5 €

Tasty meat broth

Optional with:

Tomato & spinach omlette stripes ^{ACLG} **8,5 €**

Homemade Bacon dumpling ^{CAGL} **9 €**

Homemade liver – dumpling ^{ACG} **11 €**

For our little guests

Mickey Mouse

Small ‘Wienerschnitzel’ (breaded scallop) with french fries ^{AC}

11 €

Tom & Jerry

Sausage with french fries ^M

11 €

Robin Hood

Maccheroni with tomato sauce or ragù ^{AG}

9 €



First courses - Starters

‘Schlutzkrapfen’ – Homemade ravioli

Spinach · Ricotta · Hazelnut butter ^{ACG}



14 €

Beetroot ‘Spaetzle’

Roquefort cheese · Honey · Nuts · Spinach powder ^{ACGD}



14 €

Hirten maccheroni

Meat ragù · Champignon · Ham · Bacon · Cream · Peas ^{AG}

11,5 €

Cacao Tagliatelle

Venison ragout · Cranberry gelee · Rosemary ^{ACLOEGNO}

15 €

Homemade Cheese dumplings

Cabbage salad with bacon ^{ACG}

12 €

“Lamm’s Tyrolean trio”

(Spinach dumpling · Pressed cheese dumpling · ‘Schlutzkrapfen’) ^{ACGH}



15 €

Salad from buffet

6 €

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



Main courses

‘Wienerschnitzel’ with tasty roast potatoes

Breaded scallop from veal with tasty roast potatoes and cranberry jam ^{AC}

23 €

Calf fillet

Parsnip cream · Teroldego jus · Vegetables · Potato Wedges with turmeric ^{ACEFGLMO}

33 €

Beef Goulash

Bacon dumpling · Fried onion ^{ACGO}

21 €

Char fillet

Green apple risotto · Fish bisque · Purple carrots powder ^{ACEFGLMO}

23 €

„Blattler with boiled cabbage“

(Traditional plate of South Tyrol)

Homemade potato fritters · Boiled cabbage ^{ACGO}

15 €



South Tyrol Cordon Bleu from pork

Bacon · Cheese · Cabbage salad · Corn on the cob ^{ACO}

19 €



‘Not every day’

Saturday and Sunday only

“Burger Luis”

Beef meat 160 Gr. · Gouda cheese · Sweet and sour onions · Salad · BBQ – Tomato sauce
Crispy bacon · Potato-Wedges · Cocktail sauce ^{ACEFGLMO}

21 €



Dessert

The sweet ending

Chocolate tartlet

Valrhona chocolate · Pistachio ice cream · Bergamot - Parfait ^{ACG}

9,5 €

(15 minutes waiting time)

Caramelized “Kaiserschmarrn”

Raisins · Apple mousse · Cranberry jam ^{ACG}

10 €

Homemade Apple strudel

Short crust pastry · vanilla sauce ^{ACG}

4,8 €

Homemade Ricotta strudel

Puff pastry · Vanilla sauce ^{ACG}

4,8 €



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