

## Our traditional menu

12:00 - 14:30  
18:30 - 21:30

→ VEGETARIAN  
V VEGAN

### Cold Starters

„Farmers cuts” · Smoked cuts and Cheese Butchery Schanung · Degust A / O / G / H	21.00
Three kinds of homemade calf's head Steamed · Fried · Marinated · Salsa verde A / G / L	17.00
→ Vegetable tartare · Taggiasca olives · Homemade brioche vegan possible A / G / O / M	19.00
Beef carpaccio G	19.00
Beef tartare Hand-cut · Homemade brioche · Butter A / C / D / M / O / G	100g 20.00 150g 27.00

### Salads

→ Greek salad Olives · Feta cheese · Red onion · Tomatoes · Cucumber · Bell pepper C / G	14.50
→ Tomino cheese Beppino Occelli · Grilled vegetables G / O / L	20.00

### Soups

Consommé · Two homemade bacon dumplings (20 min.) or two homemade liver dumplings (25 min.) A / C / G / O	13.00
√ Potato and sauerkraut soup · Leek Fried O	10.00

### Warm Starters

→ Traditional potato "Blattln" · Sauerkraut G / O / C / A	15.00
→ Homemade „Schlutzkrופן" Ravioli with spinach-ricotta filling · Nut butter · Parmesan Crumble G / A / C / L / O	15.00
→ South Tyrolean Dumpling tris Spinach Dumpling · Beetroot Dumpling · Cheese Dumpling (20 min) Organic Bread Bakery Profanter G / A / C / L / O	16.00
Risotto Vialone nano, Riso Melotti · Baked apple · Belly bacon · Horseradish · Walnuts G / H / O	19.00
Homemade Ravioli · Pumpkin seeds · Caramelised chestnuts · Salsiccia A / C / G / H / O	19.50

Small mixed salad 5.00  
Starters as a large portion + 4.00

## Main Courses

√ Tempura mushrooms · Marinated beetroot · Radicchio cream A / O	25.00
Local char · Pak choi whole & as cream O / D / G / F	32.00
Roast beef from local cattle with onions · Mashed potatoes · Brussels sprouts A / O / G	31.00
Beef goulash · Dumplings A / C / G / O	25.00
Spare ribs Butchery Schanung · Sweet Potato sticks · BBQ Sauce A / M	26.00
Pork knuckle Butchery Schanung · Red Cabbage · Baked potato with sour cream and bacon (20 min.) A / G	25.00

## Desserts

→ "Kaiserschmorrn" · Raisins · Apple Sauce · Cranberry jam (20 min.) A / C / G / H / O	15.00
→ Traditional "Buchteln" · Apricot jam · Vanilla sauce A / G / C	8.00
→ Tiramisù A / G / C	8.50
→ Three kinds of homemade Sorbet · Chocolate crumble A / G / H	10.00
→ South Tyrolean apple strudel · Vanilla sauce A / C / G / H	8.50

## Surprise menu (whole table & evenings until 20:30 only)

	menu	+ wine
3 courses	58.00	35.00
4 courses	75.00	45.00

Cover charge 1.50 noon · 2.50 evening  
 Extra bread basket 3.50  
 1 dish on 2 plates + 2.00

All animal products originate from the EU