

Our starters ...small but tasty

★ **Roasted broccoli (E,G,H)**

with Carbo Eggemoa cheese, quince compote and pecans

16 €

★ **Mountain lentil and pumpkin salad (A,G,F)**

with roasted onion, toast and chocolate soil

14 €

★ **Double-cooked octopus tentacles (G,R)**

with cauliflower cream, citrus fruit gel and saffron puffed rice

17 €

★ **South Tyrolean beef tartar (A,C,G,M)**

with whisky Sabayone cream, radishes, alpine butter (Knollhof) and toast

19 €

Our starters ...warm & hearty

Bread soup (Vinschger) (A,L)

with porcini consommé

11 €

Lentil and chestnut soup (A,C,F,G,L)

with cotechino (Italian large pork sausage)

12 €

Pasta & Co. ...simply homemade

Red beet gnocchi (A,C,G)

with white turnip, beer powder and horseradish

15 €

Rye bread lasagnetta (A,C,G,L)

with grey cheese (Graukäse, Lagundo dairy), spinach and crispy onion

16 €

Squared spaghetti (A,B,C,D,G,L,M,R)

with marinated brook char from Val Passiria and mountain pine grappa

16 €

Mezze maniche (A,C,G,L)

with oxtail ragout (Italy), Trentingrana fondue and crispy Jerusalem artichokes

16 €

Ravioli ripieni (A,C,G,L)

with lamb tagine (Wales), butter, sage and lemon

16 €

Our main courses ...creative & authentic

Soybean Tempeh (A,F,E,H,N)  21 €

with tangerine icing, roasted radicchio and walnut sauce

Monkfish (D) 28 €

in a potato coat with roasted seasonal vegetables

Mixed boiled meat (M) 28 €

chicken leg, cotechino, veal tongue, beef (Italy), "Salsa Verde",
vegetables

Beef fillet (Uruguay grain) (A,C,G,F) 36 €

in truffle crust with potato millefeuille and roasted vegetables

New Zealand venison sirloin (C,G,L,O) 33 €

grilled with stone pine, sautéed turnips and cardoncelli mushrooms

Our desserts ...delicious! Worth every calorie

Forest honey mousse (A,C,E,F,G,H,N) 14 €

with savoury sbrisolona cake, Caraibe dark chocolate and toasted
macadamia nuts

De-strudel (A,C,E,F,H,N) 14 €

pine nut pastry, caramelised apples, green apple gel, vanilla sauce, dried
Zibibbo Muscat grapes, cinnamon ice cream

Monte Bianco (A,C,E,L,G,H,F,N) 14 €

sponge cake, chantilly and chestnut bavarois, meringue, candied chestnuts

Tasting of signature cheeses

Chocobert goat's milk, in a flowery crust with dark chocolate

Fienoso cow's milk, aged in barriques and covered with high mountain hay

Bergnelke Bio cow's and goat's milk, matured in the bunker

DeVin cow's milk, cut cheese refined with wine and Lagrein marc

Golden Gel ® blue-veined cow's milk, refined with sweet wine marc

served with pear and fig mostarda from Mantua 17,50 €

Substances or products that may cause allergies or intolerances

Our foods and drinks may contain the following substances:

Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains and their derived products

Crustaceans, eggs, fish, peanuts, soya, celery, mustard, sesame seeds, lupins, molluscs and their derived products

Milk and milk products (including lactose)

Nuts, i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts or Queensland walnuts (*Macadamia ternifolia*) and their products, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin















Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.

Should any of the indicated substances cause you allergies or intolerances, please state this when ordering.

Our staff will be happy to provide further information!

*Frozen ingredients are also used if required.

Legend of allergens

	A	Gluten
	B	Crustaceans
	C	Eggs
	D	Fish
	E	Peanuts
	F	Soy
	G	Milk and milk derivatives
	H	Nuts
	L	Celery
	M	Mustard
	N	Sesame
	O	Sulphur dioxide and sulphites
	P	Lupins
	R	Molluscs