





Recommendations from our South Tyrolean Kitchen



Cold Starters

- Baked Sirmian zucchini flower filled with Mediterranean vegetables, served on tomato salsa with parsley ricotta*  € 15,00
- Baked "Regiokorn" spelt vegetable balls, served on marinated kohlrabi from Unterhauserhof, pickled radishes, and lettuce hearts  € 13,90

Soups

- Chive pancakes in beef-vegetable broth € 7,70
- Two speck dumplings also in beef-vegetable broth € 8,70

Warm Starters

- Ravioli filled with Swiss chard from Unterhauserhof, served on cauliflower cream and walnuts*  € 14,50
- Grey cheese pressed dumplings served on chive sauce and steamed white cabbage*  € 12,80

*Starters as large portions + 2,50 € - 3,00 €
Modification of dishes + 1,00 € - 2,50 €

Main Courses

Juicy spicy goulash from South Tyrolean beef with two speck dumplings	€ 19,00
Fried char fillet from Passeier Valley, served on potato-zucchini roast and sweet potato cream with herb sauce	€ 27,50
Onion roast from South Tyrolean beef with rice and mixed salad	€ 26,90

Dessert

Homemade cakes with eggs from happy free-range hens (Buchhütterhof) (with fresh cream from South Tyrolean mountain farms + 0,80 €)	€ 4,50
Affogato Apollonia - Espresso, 1 scoop of hazelnut ice cream from Hiesig, a shot of homemade nut liqueur, fresh cream, and pumpkin seed brittle	€ 6,30

In the preparation of our dishes, we place great importance on using fresh and regional products. We only resort to frozen products when necessary.

Additional Dishes from our **Apollonia Kitchen**

Soup

Tomato cream soup with small parsley croutons and homemade tortellini with curd-walnut filling



€ 9,50

Warm Starters

Spinach spaetzle with cream and ham* (also possible vegetarian)

€ 9,70

Our classic lasagna with minced meat sauce from local beef and pork*

€ 10,00

Risotto Sant' Andrea from Römerhof in Tramin with oven tomatoes and buffalo mozzarella*




€ 14,50

*Starters as large portions + 2,50 € - 3,00 €
Modification of dishes + 1,00 € - 2,50 €

To continuously improve the quality of our dishes, we do not use flavor enhancers: Only the best ingredients, fresh vegetables, and spices bring the flavor to our dishes!

Main Courses

Potato rösti served with Swiss chard from Unterhauserhof, fried chanterelles, and porcini mushroom cream from Sirmian forests		€ 18,90
Pan-fried Wiener schnitzel of veal with French fries		€ 19,90
Entrecôte from South Tyrolean beef with herb butter, homemade potato croquettes, and fresh market vegetables		€ 26,90

Dessert

Crème Brûlée of Tahitian vanilla	€ 7,20
Homemade sorbet - per scoop	€ 2,90
Two apricot dumplings with cinnamon crumbs (preparation time about 20 minutes)	€ 11,80
Lemon tart with sorbet of red currants from our own garden and mint granita	€ 9,90

Dessert Wine

With our desserts, we recommend a glass of:

Rose Muscat, „Pasishea Rosa“	Girilan Winery	€ 7,30
Gold Muscat Passito Baronesse	Nals Margreid Winery	€ 9,50