




## Recommendations from our South Tyrolean Kitchen

### Cold Starters

Carpaccio of homemade veal head with mustard dressing,  
fresh horseradish, pickled radishes, and 'Regiokorn' spelt focaccia with hazelnuts\* € 15,00

Pralines made from organic goat cream cheese from Burghof,  
coated in sesame, served on a chickpea cream  
with pickled Jerusalem artichokes from Obermöslhof\*  € 14,50

### Soups

Chive pancakes in beef-vegetable broth € 7,70

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

### Warm Starters

Schüttelbrot pappardelle  
with alpine cheese sauce, radicchio, and hazelnuts\*  € 14,50

Risotto Sant'Andrea from the 'Römerhof' in Tramin  
with beetroot and burrata.\*  € 13,50

\*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

Pan-fried char fillet from Passeiertal served on savoy cabbage, two styles of roasted potatoes, and Sirmian mountain saffron sauce from "Hauserhof" € 28,90

Onion roast from South Tyrolean beef with rice and mixed salad € 26,90

Medallions of Pustertal venison loin in juniper sauce served with chestnut potato dumplings and red cabbage € 32,90

## Dessert

Homemade cakes with eggs from happy free-range hens (Buchhütterhof) (with fresh cream from South Tyrolean mountain farms + 0,80 €) € 4,50

Gingerbread Panna Cotta on Mulled Wine Sauce € 9,50

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

Potato and leek cream soup  
with marjoram and small rye bread croutons



€ 8,70

### Warm Starters

Spinach spaetzle with cream and ham\*  
(also available in a vegetarian version)

€ 9,70

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

€ 10,00


Potato dough pralines filled with veal,  
served on pumpkin "Amaretto" cream\*

€ 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 balsamic lentils, creamy turnip greens, and Brussels sprouts		€ 19,50
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
Orange tart with almond ice cream and pomegranate	€ 9,90
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

## Dessert Wine

With our desserts, we recommend a glass of:

Rose Muscat, "Pasithea Rosa"	Girlan Winery	€ 7,30
Gold Muscat Passito Baronesse	Nals Margreid Winery	€ 9,50