



COLD STARTERS

from the South Tyrolean inn cuisine

Salad of „Regiokorn“ spelt and Jerusalem artichoke on fine lentil hummus

with fresh dandelion salad,
served with homemade sourdough nut bread

€ 13,90 🍴

Pralines of organic fresh goat cheese from *Burghof*,
on carrot cream with delicate cauliflower and radicchio,
served with homemade grain crackers

€ 14,50 🍴

SOUPS

from the South Tyrolean inn cuisine

Chive pancakes

in beef-vegetable broth

€ 7,90

Two speck dumplings

in beef-vegetable broth

€ 9,20

other soup

Creamy potato soup

refined with organic Shiitake mushrooms from *Kirnig*
and parsley oil

€ 8,80 🍴

Starters as large portions

+ € 2,50 - 3,00

Modification of dishes

+ € 1,00 - 2,50



WARM STARTERS

from the South Tyrolean inn cuisine

Homemade ravioli filled with spicy mountain cheese

served on a creamy mushroom-leek sauce

€ 14,90 🍴

Nalser wild garlic press dumplings

on a fruity tomato sauce

€ 13,00 🍴

other warm starters

Spinach spaetzle

with cream and ham

- also available in a vegetarian version 🍴

€ 9,90

Our classic lasagna

with minced meat sauce from local beef and pork

€ 10,50

Starters as large portions

+ € 2,50 - 3,00

Modification of dishes

+ € 1,00 - 2,50



MAIN COURSES

from the South Tyrolean inn cuisine

Juicy spicy goulash from South Tyrolean beef

with two speck dumplings

€ 20,00

Pan-seared char fillet from Passeier Valley

served on celery schnitzel with cime di rapa, bell pepper cream, and herb oil

€ 28,50

Onion roast from South Tyrolean beef

with rice and mixed salad

€ 28,00

Other main courses

Balsamic Lentils and Chinese Cabbage from *Unterhauserhof*

served on gratinated zucchini with a caramelized onion cream

€ 19,70 ✂

Pan-fried Wiener schnitzel of veal

with French fries

€ 20,50

**Entrecôte from South Tyrolean beef with herb butter,
homemade potato croquettes, and fresh market vegetables**

€ 27,50



DESSERTS

from the South Tyrolean inn cuisine

Traditional fried „Krapfen“

filled with poppy seeds or apricot

- per piece

€ 1,80

Homemade cakes

with eggs from happy free-range hens from *Buchhütterhof*

€ 4,70

with fresh cream

+ € 0,80

Affogato Apollonia

Espresso, 1 scoop of hazelnut ice cream from *Hiesig*,
a shot of homemade nut liqueur, fresh cream, and pumpkin seed brittle

€ 6,50

Other Desserts

Törtchen vom Schokolademousse

mit Himbeersorbet und knusprigem Crumble

€ 9,50

Crème Brûlée

of Tahitian vanilla

€ 7,30

Homemade Sorbet

- per scoop

€ 2,90

To complement this, we recommend the following dessert wine:

Rose Muscat Pasithea Rosa | *Girlan Winery*

1 Glas 5 cl € 7,40

Gold Muscat Passito Baronesse | *Nals Margreid Winery*

1 Glas 5 cl € 9,70