Our starters ... small but tasty

Carrot hummus, roasted & crispy carrots, carrot leaf oil
17 €
(A,N)

Roasted Schüttelbrot Dumplings

Fresh goat cheese (Burghof), Tesimo speck, horseradish oil 15 € (A,C,G)

South Tyrolean Hokkaido Pumpkin & Octopus

Pumpkin cream, roasted pumpkin, double-cooked octopus tentacle, bergamot gel 18 € (R)

South Tyrolean beef tartare

Horseradish snow, Schüttelbrot, turnips, alpine butter (farm Knollhof) and toast 23 € (A,G,M)

Our starters ...warm & hearty

Porcini Consommé

Prawn and chestnut praline 12 € (A,B,D,L)

Creamy Puster Valley Potato Soup

Mushrooms, Monteneve BIO Passiria Camembert, homemade rosemary focaccia

11 €
(A,G)



Pasta & Co. ...simply homemade

Puster Valley Potato & Pretzel Gnocchi

Grey cheese fondue (Graukäse, Latteria Lagundo), crispy spinach, mountain onion 15 € (A,C,G)

Lasagnetta with porcini mushrooms

Parsley pesto & vegetable demi-glace 17 € (A,C,G,H,L)

Organic Quinoa Risotto

vegan Smoked almond ricotta from Apulia, crunchy garden vegetables 18€ (H)

Spelt Tagliatelle

with venison ragout (NZL)

Juniper oil and celeriac chips 17 € (A,C,G,L,O)

Tortelli with prawns

Spring onion, saffron fish stock, vegetables 18€ (A,B,C,D,G,L)

Our main courses ... creative & authentic

Roasted wholemeal corn polenta (Römerhof, Termeno), parsley sponge, roasted pearl onions 24 € (F,L,P)

Swordfish steak

Warm pearl barley salad (Schlössl Mühle), grilled leek, candied Taggiasca olives
28 €
(A,D,L)

Braised Veal Roast in Christmas Beer (Filiera Ferrari TAA)

Creamy celeriac, pioppino mushrooms, parsley bread 29 € (A,G,L,O)

Beef Fillet (Uruguay grain-fed)

Puster Valley potato millefeuille & roasted baby vegetables 36 € (G)

Delicate lamb duet (NZL) with fresh herbs and sweet potato

Val Venosta cauliflower, smoked broccoli purée, organic goat yoghurt (Burghof) 32 €

(G)





Our desserts ...delicious! Worth every calorie

De-Strudel

Crispy marinated Golden apples, Apulian almond crumble, Breton sablé, Granny Smith apple sauce & Madagascar Bourbon vanilla cream 15 € (A,C,G,H,N)

Caramelised Kaiserschmarrn

With raisins, cinnamon-flavoured apple compote & lingonberry jam, powdered sugar & berries 14 € (A,C,G,H)

Gingerbread Mousse

Orange jelly, cocoa sponge, salted crumble 15 € (A,C,F,G,H)

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

served with pear and fig mostarda from Mantua

18€

(A,G,H,M)

cover charge per person 3 €









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 illinoinensis (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

	Α	Gluter
(B)		Ondicor

В Crustaceans

C Eggs

D Fish

Peanuts

F Soy

Milk and milk derivatives

Nuts H

Celery

M Mustard

> Ν Sesame

> > 0 Sulphur dioxide and sulphites

P Lupins

A

Molluscs R







































