

Our starters ...small but tasty

100% Carrots **vegan**

14 €

Carrot hummus, roasted & crispy carrots, carrot leaf oil

Roasted Schüttelbrot Dumplings

15 €

Fresh goat cheese (Burghof), Tesimo speck, horseradish oil

South Tyrolean Hokkaido Pumpkin & Octopus

18 €

Pumpkin cream, roasted pumpkin, double-cooked octopus tentacle, bergamot gel

South Tyrolean beef tartare

23 €

turnips, Schüttelbrot, horseradish snow, alpine butter (farm Knollhof) and toast

Our starters ...warm & hearty

Porcini Consommé

11 €

Prawn and chestnut praline

Creamy Puster Valley Potato Soup

12 €

Mushrooms, Monteneve BIO Passiria Camembert, homemade rosemary focaccia

Pasta & Co. ...simply homemade

Puster Valley Potato & Pretzel Gnocchi

15 €

Grey cheese fondue (Graukäse, Latteria Lagundo), crispy spinach, mountain onion

Lasagnetta with porcini mushrooms

16 €

parsley pesto & vegetable demi-glace

Organic Quinoa Risotto **vegan**

16 €

Smoked almond ricotta from Apulia, crunchy garden vegetables

Spelt Tagliatelle

16 €

Venison ragout (NZL), juniper oil, celeriac chips

Tortelli with prawns

16 €

spring onion, saffron fish stock, vegetables

★ Our main courses ...creative & authentic

Organic Pleurotus Mushroom Goulash **vegan** (South Tyrol)

20 €

★ Roasted wholemeal corn polenta (Römerhof, Termeno), parsley sponge, roasted pearl onions

Swordfish steak

28 €

Warm pearl barley salad (Schlössl Mühle), grilled leek, candied Taggiasca olives

★ Braised Veal Roast in Christmas Beer (Filiera Ferrari TAA)

28 €

Creamy celeriac, pioppino mushrooms, parsley bread

Beef Fillet (Uruguay grain-fed)

36 €

Puster Valley potato millefeuille & roasted baby vegetables

Lamb Loin & Braised Belly (NZL)

32 €

Sweet potato, Val Venosta cauliflower, smoked broccoli purée, organic goat yoghurt (Burghof)

Our desserts ...delicious! Worth every calorie

De-Strudel

15 €

Crispy marinated Golden apples, Apulian almond crumble, Breton sablé, Granny Smith apple sauce & Madagascar Bourbon vanilla cream

Kaiserschmarren

14 €

With raisins, cinnamon-flavoured apple compote & lingonberry jam (powdered sugar & berries)

Gingerbread Mousse

15 €

Orange jelly, cocoa sponge, salted crumble

Tasting of signature cheeses

18 €

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

cover charge per person 3 €