



Our Starters

A Taste of What's to Come

From Grandma's Garden

Celeriac, polenta crumble
and Grandma's pickled vegetables

17 €

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Dumplings, Speck & Rock 'n' Roll

Pan-fried spinach dumplings, grey cheese
from Valle Aurina, speck from Tesimo and horseradish

16,90 €

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When Pumpkin Meets Prawns

Hokkaido pumpkin, prawns and hazelnut crunch

18,50 €

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A Taste of South Tyrol

South Tyrolean beef tartare, mixed turnips,
Schüttelbrot, horseradish and alpine butter

24,50 €

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Our Soups

Seasonal Comfort

Warmth from the Farmhouse

Creamy organic cannellini bean soup, Citrus Blú
cheese and cauliflower from Val Venosta

13 €

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A Spoonful of the Forest

Chestnuts, organic shiitake mushrooms,
speck from Tesimo and dark bread

13 €

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Our homemade Pasta

Flour, Craft & Tradition

A Modern Taste of Val Pusteria

Gnocchi made with potatoes from Val Pusteria, organic Schüttelbrot, smoked salmon trout and dill butter

18,5 €

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A South Tyrolean Classic, Reimagined

Cannelloni inspired by Schlutzkrapfen, spinach, low-fat ricotta and Sasso Nero cheese fondue

17,50 €

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Winter Contrasts

Plant-based orzotto, red cabbage, horseradish and Granny Smith apple

16,90 €

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Venison, Juniper & Mountain Flavours

Tagliatelle, venison ragù, juniper oil and celeriac crisps

18 €

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Our Main Courses

From Land to Sea

Vegetables with Attitude

Plant-based steak, grilled king oyster mushrooms, cavolo nero and vegan demi-glace

27 €

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Salmon, Fresh off the Grill

Grilled salmon, beetroot with kefir, fennel, orange and pomegranate

31 €

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Tradition, Stefano's Way

Roast suckling pig, pork fillet, blood sausage, sautéed cabbage and potato dumpling

34 €

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A Timeless Beef Classic

Uruguayan beef fillet, chestnut crust, sweet potato flan, king oyster mushrooms and demi-glace

40 €

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A Wild Twist

Venison loin, lingonberries, red cabbage, celeriac and cocoa and hazelnut crumble

38 €

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Our Desserts

A Sweet Finale

An Elegant Take on Apple

Tarte Tatin, ice cream with smoked linden blossom honey, Schüttelbrot and crème fraîche

16 €

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A Sweet Imperial Indulgence

Kaiserschmarrn, raisins, apple compote and lingonberry jam

15,50 €

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Pear & Ricotta – A Delicate Pairing

Sheep's milk ricotta mousse, pear in different textures and hazelnut sablé

16,00 €

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A Journey Through Alpine 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 ®

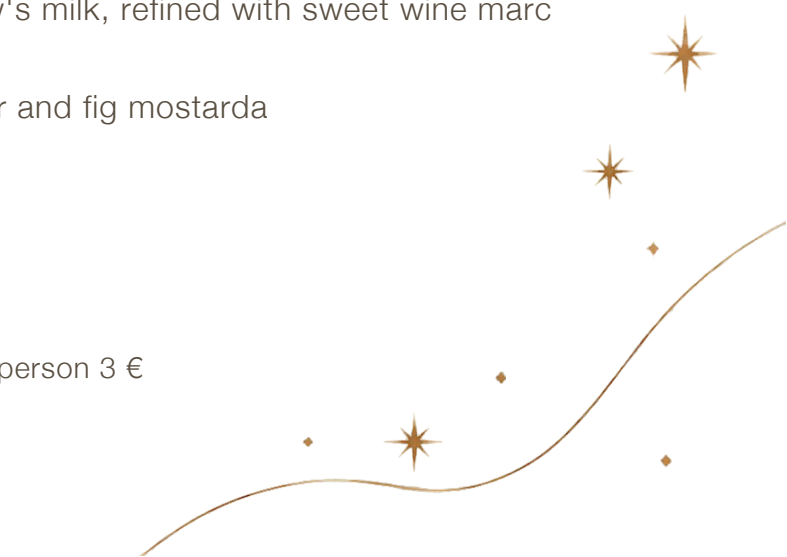
blue-veined cow's milk, refined with sweet wine marc

served with pear and fig mostarda

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 illinoensis* (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!

Legend of allergens

	A	Gluten
	B	Crustaceans
	C	Eggs
	D	Fish
	E	Peanuts
	F	Soy
	G	Milk and milk derivatives
	H	Nuts
	L	Celery
	M	Mustard
	N	Sesame
	O	Sulphur dioxide and sulphites
	P	Lupins
	R	Molluscs

*Frozen ingredients are also used if required.