

COLD STARTERS

Roasted scallop panna cotta of Jerusalem artichoke pumpkin – black truffle	16,00 Euro
Carpaccio of Piedmonts beef burrata – anchovy “Cantabrico” – autumnal salad	15,00 Euro
Sashimi of salmon honey-mustard sauce – crème fraîche field salad – vegetable chips	15,50 Euro

SOUPS

Consommé Tyrolean bacon dumpling or with shredded chive-pancake	8,50 Euro
Pumpkin cream soup cream cheese – amaretto	9,00 Euro

WARM STARTERS

Spaghettini “Oberwirt” Parma ham – fresh tomatoes – cream – garlic – chili	13,00 Euro
Oxtail tortelloni celery – black truffle	15,00 Euro
Risotto Carnaroli “Motta” king oyster mushrooms – sautéed shrimps	16,00 Euro

MAIN COURSES

Roasted rack of lamb thyme butter – vegetable tartar potato puree – black garlic	26,00 Euro
Black Angus beef filet truffle crust – black salsify puree – green beans	32,00 Euro
Veal filet braised artichoke – oven tomatoes – sweet potato puree	28,00 Euro
Boiled beef filet root vegetables – beef marrow – boiled potato salsa verde	24,00 Euro
Steak of deer saddle caramelized chestnuts – red cabbage with apple bread dumpling	30,00 Euro
Breaded escalope of veal saddle “Vienna style” parsley potatoes – cranberries – mixed salad	21,00 Euro
Beef tartar prepared at Your table	27,00 Euro
Sole roasted in butter capers – lemon – boiled potatoes – mixed salad	26,00 Euro
Roasted alpine char filet potato-vegetable “Gröstl” – white wine sauce	24,00 Euro

DESSERTS & CHEESE

Dessert variation „Oberwirt“ 12,50 Euro

we recommend a glass of Gewürztraminer Spätlese Roen

K. G. Tramin 2017

8,00 Euro

Passionfruit-chocolate praline
mango 11,50 Euro

we recommend a glass of Le Petit Manincor (Petit Manseng)

Tenuta Manincor 2013/15

9,50 Euro

Chestnut-chocolate tartlet
apple gel – rum raisins 11,50 Euro

we recommend a glass of Ben Rye'

Pant. Donnafugata 2015/16

10,00 Euro

Curd "Schmarren"
homemade apricot jam – vanilla ice cream 11,50 Euro

we recommend a glass of Moscato d'Asti

Saracco Paolo 2018

5,50 Euro

Selection of Tyrolean and international cheese
mostarda 13,00 Euro

we recommend a glass of Torcolato

Maculan 2011/13

5,50 Euro

The pleasure of our guests is really important for us. So we offer typical Tyrolean dishes, vegetarian and vegan food, free of gluten and lactose. Please don't hesitate to contact our service-personal for any kind of questions; they will give their best to help you.