

## COLD STARTERS

Carpaccio of local beef  
oven tomatoes | burrata | olive pesto | mountain basil


 Asparagus salad  
baked egg | herb foam | garden cress

Scallop  
mango | asparagus panna cotta | lobster fumé

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## SOUPS

Beef consommé  
bacon dumplings

 Asparagus cream soup  
wild garlic oil  
salmon medallion

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## WARM STARTERS

„Spaghettini Oberwirt“  
Parma ham | fresh tomatoes | cream  
garlic | chili | parmesan cheese

 Cappelletti  
fresh cream cheese | Watercress | Roasted tomatoes | Herb oil  
with shrimps

Risotto Acquerello  
green asparagus  
ragù of mountain lamb from Vinschgau Valley

## MAIN COURSES

Rack of lamb

lemon thyme | mediterranean vegetables | potato puree

Filet of local beef

pepper cream sauce | celery | green asparagus

Boiled beef

root vegetables | marrow bones | boiled potatoes | salsa verde

Veal saddle crumbed escalope "Vienna style"

cranberries | parsley potatoes

Beef tartar prepared at your table

rosemary focaccia | salted butter

Sole roasted in butter

capers | lemon | boiled potatoes | mixed salad



Schlutzkrapfen

Grey cheese | Chives | Wild herb salad

– cover inclusive –

## DESSERTS & CHEESE

Dessert variation "Oberwirt"

Moscato d'Asti - Paolo Saracco

Chocolate – passion fruit praline

passion fruit sorbet | mango

Ben Rey – Donnafugata

Curd „Schmarrn“

home made apricot marmelade| sour cherries | vanilla ice cream

Quintessenz – Kellerei Kaltern

Cheese variation „Degust“

fig mustard | pears Mostarda

Pipa – Franz Gojer

## MINI DESSERT HIGHLIGHTS

Chocolate – raspberry praline

Tiramisù in a glass

Affogato

Espresso | Vanilla ice cream | Cream

Chocolate Crème Brûlée

caramelized macadamia nut | vanilla ice cream