

COLD STARTERS

Carpaccio of local beef
oven tomatoes | burrata | olive pesto | mountain basil
21,00 €

 Asparagus salad
baked egg | herb foam | garden cress
19,00 €

Scallop
mango | asparagus panna cotta | lobster fumé
24,00 €

SOUPS

Beef consommé
bacon dumplings
13,00 €

 Asparagus cream soup
wild garlic oil
12,00 €
salmon medallion
14,00 €

WARM STARTERS

„Spghettini Oberwirt“
Parma ham | fresh tomatoes | cream
garlic | chili | parmesan cheese
19,00 €

 Cappelletti
fresh cream cheese | Watercress | Roasted tomatoes | Herb oil
20,00 €
with shrimps
25,00 €

Risotto Acquerello
green asparagus
19,00 €
ragù of mountain lamb from Vinschgau Valley
22,00 €

MAIN COURSES

Rack of lamb

lemon thyme | mediterranean vegetables | potato puree

38,00 €

Filet of local beef

pepper cream sauce | celery | green asparagus

44,00 €

Boiled beef

root vegetables | marrow bones | boiled potatoes | salsa verde

32,00 €

Veal saddle crumbed escalope "Vienna style"

cranberries | parsley potatoes

29,00 €

Beef tartar prepared at your table

rosemary focaccia | salted butter

34,00 €

extra focaccia 3,50 €

Sole roasted in butter

capers | lemon | boiled potatoes | mixed salad

39,00 €



Schlutzkrapfen

Grey cheese | Chives | Wild herb salad

– cover inclusive –

DESSERTS & CHEESE

Dessert variation "Oberwirt"

17,00 €



Moscato d'Asti - Paolo Saracco

one glass 7,00 €

Chocolate – passion fruit praline

passion fruit sorbet | mango

15,00 €



Ben Rey – Donnafugata

one glass 13,00 €

Curd „Schmarrn“

home made apricot marmelade | sour cherries | vanilla ice cream

16,00 €



Quintessenz – Kellerei Kaltern

one glass 12,00 €

Cheese variation „Degust“

fig mustard | pears Mostarda

17,00 €



Pipa – Franz Gojer

one glass 9,50 €

MINI DESSERT HIGHLIGHTS

Chocolate – raspberry praline

4,00 €

Tiramisù in a glass

5,00 €

Affogato

Espresso | Vanilla ice cream | Cream

€8.00

Chocolate Crème Brûlée

caramelized macadamia nut | vanilla ice cream

10,00 €

The substances specified below can provoke allergies or intolerances:

Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.

Crustaceans and products thereof

Eggs and products thereof

Fish and products thereof

Peanuts and products thereof

Soybeans and products thereof

Milk and products thereof (including lactose)

Nuts, namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Basil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;

Celery and products thereof

Mustard and products thereof

Sesame seeds and products thereof

Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;

Lupin and products thereof

Molluscs and products thereof

If the specified substances provoke allergies or intolerances, please inform our staff when ordering. They will be glad to give you further information.

We mainly only use fresh products.

We only use frozen products when necessary.

Indication of the origin of our ingredients: EU and non-EU