

COLD STARTERS

Carpaccio of local beef
field salad | burrata | black truffle
18,00 €

✓ Beetroot salad
fresh cream cheese | raspberry | balsamic vinegar | salted almond
16,00 €

Scallop
quinoa served three ways | celery panna cotta | lobster fumé
22,00 €

SOUPS

Beef consommé
bacon dumplings
10,00 €

✓ Pumpkin-orange cream soup
burger with gorgonzola cheese
12,00 €

WARM STARTERS

Tortelloni
filled with Wagyu beef breast 100% South Tyrol | celery puree | black truffle
19,50 €

✓ Risotto Acquerello
king oyster mushrooms | fresh cream cheese praline
18,00 €

Our classic "Spaghetтини Oberwirt"
Parma ham | fresh tomatoes | cream
garlic | chili | parmesan cheese
17,50 €



Our "Spaghetтини Oberwirt" sauce to take home
is available in the Oberwirt's Ladele.

MAIN COURSES

Rack of lamb

wild herbs crust | mediterranean vegetables | potato strudel

31,00 €

Black Angus beef filet

port wine sauce | herb potatoes | bacon beans

39,00 €

Roasted Barbarie duck breast

Orange-pepper sauce | sesame potato | red cabbage with apple

33,00 €

Boiled beef

root vegetables | marrow bones | boiled potatoes | salsa verde

29,00 €

Escalope of veal back "Vienna style"

cranberries | parsley potatoes | mixed salad

28,50 €

Beefsteak tartar prepared at the table

toast | butter

31,00 €

Sole roasted in butter

capers | lemon | boiled potatoes | mixed salad

35,00 €

– cover inclusive –

DESSERTS & CHEESE

Dessert variation "Oberwirt"

16,00 €

Gewürztraminer Spätlese Roen – K.G. Tramin

one glass 7,50 €

Chestnut-chocolate

apple | rum raisins

14,50 €

Pipa - Franz Gojer

one glass 7,50 €

Vanilla crème brûlée

raspberry ice cream

14,00€

Sweet Claire Riserva - Lieselehof

one glass 13,00 €

Curd „Schmarrn“

homemade apricot jam | plums | vanilla ice cream

14,00 €

Moscato d'Asti - Paolo Saracco

one glass 6,00 €

Selection of "Degust" cheese

fig mustard | pear mostarda

16,00 €

Ben Rye' or Rosenmuskateller

Pant. Donnafugata/Franz Haas

one glass 8,50 €

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), Brazil 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