

## Dolci

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**South Tyrolean cheese tasting**

17  
€



**South Tyrolean apple strudel · Vanilla sauce**

6  
€



**Traditional pancake “Kaiserschmorrn · Apple sauce · Cranberry jam (15 min.**

13  
€



**Three kinds of sorbet**

10  
€



**Valrhona chocolate crème brûlée · Plum ice cream**

11  
€

## Zuppe

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**Consommé with homemade liver or bacon dumplings (15 min.**

10  
€



**Sylvaner white wine soup · Spinach pastry · Cinnamon croutons**

12  
€

## Bevande

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**Bottiglia di acqua**

2  
€

## Antipasti caldi

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**Traditional potato Blattln · Sauerkraut**

12  
€



**Ravioli · Pumpkin · Duck Breast · Amarettini**

17  
€



**Risotto · Kloazen · Plums · Blue Cheese**

17  
€



**Tyrolean tris**

15  
€

## Portata principale

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**Wild caught sea bass · Potato scales · Beetroot · Sauce Choron**

32  
€



**Beef Goulash · Dumplings**

19  
€



**Fillet of Black Angus Beef (250g) · Traditional spice bread crust · Black salsify · Glazed endive**

35  
€



**Braised lamb haunch · Spelt cassoulet · Grilled peach**

29  
€



**Pork knuckle · Potato from Val pusteria · Seasonal vegetables · Homemade apple horseradish**

20  
€



**Confit cauliflower · Miso · Nut crumble**

17  
€

## Caffè

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**Caffè**

1  
€

## The tastings (evening only until 20:30)

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**3 Surprise courses**

45  
€



**4 Surprise courses**

55  
€



**6 Surprise courses**

76  
€

## Nicht kategorisiert

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**Classic beef tatar · Homemade focaccia**

20  
€



**Homemade calf's head · Horseradish beans · Ciabatta**

14  
€



**Anchovies from the Cantabrian Sea 25g · Nut bread · French butter**

13  
€



**Scallop carpaccio · Radish · Dashi · Sour cream**

20  
€



**Mix of traditional smoked cuts**

19  
€



**Caesar salad · Turkey strips · Parmesan cheese**

17  
€



**Radicchio trevisano · French fresh goat cheese · Walnut · Honey dressing**

17  
€