

A LA CARTE

La Rosa
da Belmonte

STARTERS

Beef tartare Butter Mixed Pickles Toasted Focaccia ^{ACGFL}	€ 14,50
Parsnip foam soup Smoked curd cheese Bread Chip Parsley Oil ^{AHG}	€ 8,90
Tuna Carpaccio Herbal Salsa Parmesan Toasted brioche ^{ACDGN}	€ 13,50
Pasture beef bouillon Vegetables Fries Chives ^{ACL}	€ 8,50
East Tyrolean "Schlipfkrapfen" Parmesan Chives Alpine herbs Nut butter ^{ACG} (5 pieces)	€ 8,90
Mixed salad Croutons Roasted pine nuts ^{AHL}	€ 5,50

MAINS

„Bauernschmaus“ Sauerkraut Bread dumplings Potatoes Braising sauce ^{ACL}	€ 19,50
East Tyrolean "Schlipfkrapfen" Parmesan Chives Alpine herbs Nut butter ^{ACG} (12 pieces)	€ 14,50
"Wiener Schnitzel" (pork) Parsley Potatoes Cranberry Lemon ^{ACG}	€ 19,80
Chickpea Curry Couscous Viola Carrot Herbal Oil ^{AFGL}	€ 13,90
Pasta Carbonara Parmesan Chip Chives Oil Pickled egg yolk ^{ACG}	€ 12,90
Roasted salmon fillet (200 g) Beurre-Blanc ^{DG}	€ 19,50
Beef fillet steak Herb Butter BBQ sauce Pepper sauce Apricot mustard ^{GLM}	
150 g	€ 28,00
250 g	€ 34,00
Side dishes: Sweet potato fries Bacon and potato trees ^{ACG} Cremepolenta ^G Potato wedges Grilled vegetables ^{GL} Colorful Vegetables ^{GL}	€ 4.50 per side dish

DESSERTS

Pofesen with apple Cinnamon Parfait Cranberry Espuma Salted Caramel ^{ACG}	€ 9,80
Mille-Feuille Vanilla Curd Cream Berries and Ginger ^{ACG}	€ 9,80
Chocolate Parfait Sour Cherry Mint Oil Meringue ^{CG}	€ 8,90
Cheese platter Prosciutto Chutney Mustard Butter House Bread ^{AFGM}	
2 persons	€ 29,00
4 persons	€ 54,00
6 persons	€ 79,00