

A LA CARTE

STARTERS

Mixed salad plate with croutons and parmesan chip ^{AGLMNP}	€ 8,50
Veal carpaccio with parmesan, roasted pine nuts, wild herbs, olive oil and Focaccia ^{ACGHMNP}	€ 15,90
✓ Marinated tofu with celery noodle, paprika chutney and potato greaves ^{FHLNP}	€ 13,90
Pasture-raised beef bouillon with crepes roulade and chives ^{ACGL}	€ 9,50
Homemade "Osttiroler Schlipfkrapfen" with Parmesan, alpine herbs and nut butter ^{ACG} (4 pieces)	€ 8,90
Chestnut foam soup with cinnamon sticks and apple chutney ^{ACGHMO}	€ 8,90

MAINS

Wiener Schnitzel of pork with parsley potatoes, coleslaw and cranberries ^{ACGLMP}	€ 19,80
Homemade "Osttiroler Schlipfkrapfen" with Parmesan, alpine herbs and nut butter ^{ACG} (8 pieces)	€ 14,50
Carbonara ravioli with basil pesto, confit datterini tomatoes and marinated wild herbs ^{AC} ^{GHLM}	€ 16,90
Pasture-fed beef fillet steak with morel sauce, potato gratin and seasonal vegetables ^{CO}	
150 g	€ 35,00
250 g	€ 41,50
Roasted salmon fillet with white wine sauce, pearl barley risotto, roasted lettuce hearts and red onion ^{ACD}	€ 19,50
✓ Basil risotto with fried king oyster mushrooms and tomato pesto ^{HLN}	€ 12,90

DESSERTS

Crepes with apricot jam or with ice cream and cream, chocolate sauce and icing sugar ^{ACGH}	€ 9,80
Honey mousse, mango-basil ragout and meringue ^{CGO}	€ 9,80
Baked apple parfait with raspberry ragout, mint oil and shortcrust pastry crumble ^{ACGO}	€ 8,50

We will be happy to bring you our ice cream menu on request!

Since all our dishes are freshly prepared, there may be short waiting times. Thank you for your understanding!