



Starters

Tepid local asparagus with the original “Bozner” sauce

Calf’s head with vinaigrette sauce

Plate of “Speck” with horseradish sauce and “Schüttelbrot”

Assorted smoked cold meats with horseradish sauce and “Schüttelbrot”

Beef-Carpaccio

Nine Euro

Soups

Vegetable crème soup

Tripe soup

Consommé with milt croutons

Tyrolean bacon dumpling soup

Six Euro

Hors-d’oeuvres

Home made local cheese dumplings

“Eisacktaler Schlutzkrapfen” - home made ravioli filled with spinach

Home made beetroots-dumplings with “Gorgonzola” cheese sauce

Home made noodles with mushrooms

Risotto with mushrooms (20 minutes)

Nine Euro

12 to 2 pm and 7 to 9.30 pm

Gasthof Kohlern since 1899 – Colle/Kohlern 11 – 39100 Bolzano – South Tyrol – Dolomites
Italy – Tel. 0039 0471 329978 Fax 0039 0471 329966 www.hotelkohlern.com

We are using only first quality products, mainly from organic farmers in the area.
Frozen products are only used as needed. The prices includes tax and service.



Main courses

“Wiener Schnitzel” (breaded pork slice) with roast potatoes

Prime boiled beef with horseradish sauce and bouillon potatoes

Grilled vegetables with smoked cheese

Thirteen Euro

„Bauerngröstl“

- Typical dish with potatoes and boiled beef mixed together and roasted, served with cabbage salad with bacon

Grilled trout with boiled potatoes

Fourteen Euro

Calf’s liver with onions and roast potatoes

Grilled calf’s liver with sage, roast potatoes with bacon

Fifteen Euro

Grilled lamb chops with cherry tomatoes, “polenta” and vegetables

Sirloin steak with fried potatoes slices

Seventeen Euro

Grilled calf’s fillet with grilled vegetables

Twenty Euro

Salads

Salad in season

Tomato and “Rucola” salad

Cabbage salad with bacon

Four Euro fifty

12 to 2 pm and 7 to 9.30 pm

Cover one Euro fifty per person

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