



Cold Starters



Farm-fresh salads and vegetables from the „Weingartenhof“ km 0   
 Regio grain-spelt | Sunflower- and pumpkin seeds | Apple | Regional grain® bread croutons
 Fourteen Euro Eighty

Tyrolean veal head sour  
 Red onion | Pickled and fermented vegetables from the farmer „Weingartenhof“ km 0
 Fourteen Euro Eighty

Char g.g.A. Trentino Ceviche  
 Horse radish | Jerusalem artichoke | Granny Smith apple | Lime | Fermented radish | Char caviar
 Seventeen Euro

Tyrolean Grey Beef Tartar  
 Casolèt Alpine cheese Presido slow food | Free-range egg "Innerlufherhof" | Onion | Sour cream
 Nineteen Euro Fifty 100 gr. / 150 gr. plus Seven Euro





Soup & Warm Starters

South Tyrolean Speck PGI traditional bread dumpling and milt croûtons soup 
 Twelve Euro Eighty

Homemade butter "Tagliolini" 
 Grana Trentino | Free-range egg "Innerlufherhof"
 Fourteen Euro Eighty with black truffle Twenty five Euro Eighty

Pear flour-Ravioli 
 Goat-"Ricotta" (Alto Adige) | Dried plums | Hazelnut butter
 Fourteen Euro Eighty

"Knödel-Tris" – Traditional dumplings from South Tyrol 
 Three types of bread dumplings: spinach, beet root and typical local Tyrolean Grey Cheese
 Butter (Alto Adige) | Grana Trentino | Chives
 Thirteen Euro Eighty

Regional grain® „Schlutzkrapfen" (Mezzelune) 
 Spinach | "Ricotta" (Alto Adige) | Butter (Alto Adige) | Grana Trentino | Chives
 Fourteen Euro Eighty

Lunch from 12.00 am 'till 2.00 pm | Dinner from 7.00 'till 9.30 pm | From Tuesday to Sunday
 Cover two Euro pp

Our kitchen mostly exclusively uses first quality products which come from South Tyrol. Ask us for our producer/supplier list. We are happy to inform you! Only, if necessary, we use deep-frozen products. If you are suffering of allergies or food intolerances, please let us know. The Prices include taxes and service. Enjoy your meal!



Main courses



Home made regional grain® "Bruschetta"



Local mountain cheese | Pear | Walnuts | Local forest honey | Free-range egg "Innerluferhof"
Twenty-three Euro Eighty

Farmer's „Gröstl"



Alpine beef cheek and potatoes slices | Onion | Laurel | GK Garden herbs
Cabbage salad with crispy original Speck Alto Adige PGI
Twenty-four Euro Eighty

Calf's liver (lt.)



Breaded with rice flour | Onion | Marsala | Pilaf rice
Twenty-five Euro Eighty

"Wienerschnitzel" à la mode du chef



Crispy panko breaded pork chops (lt.) | Teryiaki sauce | Cranberries | Oven roast potatoes
Twenty-six Euro Eighty

Fish of the day and meat of the day from the Kamado grill



Small side salads

Seasonal mixed salad **or** Tomato-onion salad
Six Euro Eighty



Cabbage salad | Crispy original South Tyrolean Speck PGI
Six Euro Eighty



Desserts

Spruce honey Parfait | Mountain pollen | Pine nuts



Nine Euro Eighty

Chocolate mousse | Raspberry sauce



Nine Euro Eighty

Apple strudel in a glass

Five Euro Eighty

"Kaiserschmarrn" – Emperor's mess | Shredded pancake | Raisin | Cranberry jam

Eight Euro Eighty

Sweet ricotta cheese dumplings (2 pieces) filled with plum | Cinnamon crumble | Butter

Nine Euro Eighty