



Cold Starters

Alpine char Ceviche

Coconut milk. Lime. Ginger. Chili
Coriander. Shiso. Wasabi
Eighteen Euro Eighty
SE, SN, P,

South Tyrolean sour calf's head

Fermented radish. Red onions
Fifteen Euro Eighty
L, SN, AN,

Alpine beef Tartare 130 g

Quail egg. Cappers. Cherry tomatoes
Butter. Toasted bread
Twenty-three Euro Eighty
P, U, SN,

Gazpacho

Tomato. Sweet pepper. Cucumber. Basil
Thirteen Euro Eighty
L, P,



Main Courses

Free range poached egg (Innerluferhof)

Alp cheese foam. Black truffle
Crispy original South Tyrolean Speck PGI
Brioche bread
Twenty-four Euro eighty
U, L, G,

Braised alpine beef cheek

Farm-fresh potato Espuma. Spinach
Popcorn
Twenty-seven Euro Fifty
SE, L,

Calf's liver (It.) with onions

Candied lemon. Pilaf rice
Twenty-five Euro Eighty
G, L, SE,

Alpine salmon trout fillet Beurre blanc

Carrot cream
Twenty-six Euro Eighty
L, P,

Wienerschnitzel

Breaded and fried pork (It.) escalope
Cranberry jam. Roast potatoes with onions
Twenty-five Euro Eighty
G, U,

Warm Starters



Homemade egg "Tagliatelle" with traditional meat ragout **or**

tomato sauce
Fifteen Euro Eighty
U, G, SE,

South Tyrolean spinach dumplings

Local blue cheese "Fonduta"
Fourteen Euro Eighty
G, U, L,

Pear flour-Ravioli

Goat-"Ricotta" (Alto Adige). Dried plum
Hazelnut butter
Sixteen Euro Fifty
L, U, G, F,

Regional grain® „Schlutzkrapfen" (Mezzelune)

Spinach. "Ricotta" (Alto Adige). Butter
(Alto Adige). Grana Trentino. Chives
Sixteen Fifty
L, U, G, F,

Small side salads

Seasonal mixed,
green **or** tomato-onion salad
Seven Euro Eighty

Cabbage salad
Crispy original South Tyrolean Speck
Seven Euro Fifty

From Tuesday till Sunday
12.00 - 2.00 pm
7.00 - 9.30 pm
Cover two Euro pp

As a general rule, we use fresh,
top-quality ingredients, preferably
from South Tyrol and, at the very least,
from the Alpine region.
Frozen products
are only used when necessary.





Spruce honey Parfait
Mountain pollen, Granny Smith apple
Pine nuts
Nine Euro Eighty
U, L, F,

"False" chocolate soufflé
Vanilla ice cream
Ten Euro Eighty
L, F, G, U,

Apple strudel with
vanilla ice cream **or** Chantilly
Six Euro Eighty
G, U, F, U, L,

Tiramisù d-e-c-o-n-s-t-r-u-c-t-e-d
Mascarpone (It.). Pavesini
Cocoa. Hot coffee
Twelve Euro Eighty
L, U, G,

Sheep's milk ricotta cheese dumplings
HOT & COLD
Cinnamon crumble. Apricot granita
Ten Euro Eighty
G, L, U,

Affogato à la GK
Vanilla ice cream. Cocoa sprinkles
Espresso
Five Euro Eighty
L, U,

Listed allergens

If certain substances or products cause you to have allergies or intolerances, please let our staff know when placing your order. They will be happy to provide you with detailed information.

G Cereal gluten
C Crustaceans
U Eggs and other products
P Fish and fish products
A Cashew nuts
S Soya and soya products
L Milk and milk products
SE Celery
SN Mustard
SM Sesame seeds
AN Sulphur dioxide
F Nuts
LU Lupins
M Molluscs

Moscato d'Asti 2025
Saracco
10 cl
Five Euro

Porto Reserva Lote N. 17 2019
Quinta Vale d. Maria
5 cl
Six Euro

Graves Supérieures 2022 5 cl
Château La Fleur des Pins
5 cl
Five Euro Fifty

Moscato d'Asti 2025 10 cl
Saracco
10 cl
Six Euro

Moscato Rosa 2023 Magnum
Muri Gries
5 cl
Eight Euro

For those who appreciate
something special!

In a world that is becoming increasingly
uniform, authenticity, individuality and
uniqueness stand out more than ever.
Places like this are rare.

The Kohlern is a popular destination for
gourmets who appreciate natural, regional
cuisine made with local produce.
The rooms have been stylishly refurbished
and feature antique farmhouse furniture.

Discerning gourmets come and go here;
guests staying at the inn are pampered just
as much as those dining in the restaurant.
Authentic South Tyrol with plenty of local
colour for regulars, locals and nature lovers.

Cristina und Josef
with 20 dedicated employees