



Cold Starters

Spring salad | Dandelion | Local Asparagus (Cortaccia) | Radish | "Bolzano sauce" Espuma  
Fifteen Euro Fifty

Veal head (South Tyrol) sour | Onions | Salads | Local asparagus (Cortaccia)  
Fourteen Euro Fifty

"Bolzano" cold cuts | Alto Adige speck PGI | Smoked Alpine Beef 
"Kaminwurz" (smoked beef and pork salami) | Horseradish | Pickles
Fifteen Euro Eighty

Marinated salmon trout (Trentino) 
Sour cream | Cucumber
Sixteen Euro Eighty

Alpine Beef Tartar

Regio grain brown bread | Salted butter | "Bottarga" from egg yolk (Innerlufherhof)
Eighteen Euro Eighty 120 gr. / 170 gr. plus Seven Euro

Soups

"Speck" Alto Adige PGI dumplings soup **or** milt croûtons soup
Nine Euro Eighty

Tripe (South Tyrol) soup
Nine Euro Eighty

Asparagus cream soup | Regio grain "Grissino" 
Nine Euro Eighty

Warm Starters

Homemade "Schüttelbrot" Tagliatelle | Veal ragout
Fourteen Euro Eighty

Pear flour-Ravioli | Goat-"Ricotta" (South Tyrol) | Plum | Hazelnuts | Butter 
Fourteen Euro Eighty

Pressed local cheese dumplings 
Butter | Grana Trentino | Cabbage salad
Thirteen Euro Fifty

Homemade potato "gnocchi" 
Wild garlic pesto | Smoked "Ricotta" (South Tyrol) | Pine nuts
Fourteen Euro Fifty

Regio grain „Schlutzkrapfen" (Mezzelune) 
Spinach | "Ricotta" (South Tyrol) | Butter | Chives
Fourteen Euro Eighty

Warm Meals from 12.00am 'till 2.00 pm and from 7.00 'till 9.30 pm
Cover two Euro per Person



Main courses

Local Asparagus (Cortaccia) with original "Bozner" Sauce (without Farmer's ham )

Farmer's ham (South Tyrol) | Parsley potatoes (Köhlhof)

Twenty-four Euro Eighty

Salted codfish (Isl.), the Capuchin Monk's Receipt

Cabbage salad with cumin

Twenty-four Euro Eighty

"Kohlerer Bauerngröstl" 

Alpine beef | Potatoes | Onion | Cabbage salad with original Speck Alto Adige PGI

Twenty-three Euro Eighty

Calf's liver (It.) Venetian style | Wild rice 

Twenty-four Euro Eighty

"Wienerschnitzel" | Breaded slice of pork (It.) | Cranberries | Roast potatoes (Köhlhof)

Twenty-three Euro Eighty

Braised alpine beef cheek | Black salsify mash | Seasonal vegetables 

Twenty-six Euro Fifty

Small side salads

Seasonal mixed salad or Cabbage salad | Original Speck Alto Adige PGI

Six Euro Eighty

Desserts

Local Asparagus ice cream | Rhubarb compote 

Nine Euro Fifty

Chocolate creme brûlée 

Nine Euro Fifty

Homemade apple strudel | Vanilla ice cream

Five Euro Eighty

"Kaiserschmarrn" (raisin crêpes cut into pieces) | Cranberry jam

Eight Euro Eighty

Sweet ricotta cheese dumplings (2 pieces) | Nougat | Cinnamon crumble | Vanilla sauce

Nine Euro Eighty

Our kitchen exclusively uses first quality products which come from South Tyrol, so far. Ask us for our producer/supplier list. We will inform You! Just in case of necessary we use deep-frozen products. If You are suffering of allergies or food intolerance please let us know. The Prices include. taxes and service. Enjoy your meal!

