



Cold Starters

Fresh salads from „Unterölgarhof“ | Regio grain-Barley



Fourteen Euro Eighty



Veal head sour (South Tyrol) | Red onion | Salads from „Unterölgarhof“



Vierzehn Euro Achtzig

Char g.g.A. Trentino Ceviche



Lime | Coriander | Cucumber | Cherry tomato | Red onion | Sweetcorn | Chilli

Sixteen Euro Eighty

Alpine Beef Tartar

Brioche bread | Butter | "Bottarga" from egg yolk

Seventeen Euro Fifty 100 gr. / 150 gr. plus Six Euro

Gazpacho from „Unterölgarhof“ vegetables



Ten Euro Eighty



Warm Starters

Homemade egg "Tagliatelle" | Veal ragout



Fourteen Euro Fifty

Pear flour-Ravioli | Goat-"Ricotta" (IT.) | Plum | Hazelnut | Butter



Fourteen Euro Eighty

Knödel-Tris



(Spinach, Beet root „Graukas“ cheese) | Butter | Grana Trentino | Chives

Thirteen Euro Eighty

Regio grain „Schlutzkrapfen“ (Mezzelune)



Spinach | "Ricotta" (IT.) | Butter (IT.) | Grana Trentino | Chives

Fourteen Euro Eighty

Warm Meals from 12.00am 'till 2.00 pm and from 7.00 'till 9.30 pm from Wednesday to Sunday
Cover two Euro for Person

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



Main courses

Lukewarm terrine from vegetables from „Unterölgarthof"



Poached bio egg | Potato & lettuce salad

Twenty-three Euro Eighty



"Kohlerer Bauerngröstl"



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

Twenty-three Euro Eighty

Calf's liver (South Tyrol) | Onion | Herb rice



Twenty-four Euro Eighty

"Wienerschnitzel" (breaded slice of veal IT.) | Cranberries | Potato cucumber salad



Twenty-five Euro Eighty

Small side salads

Seasonal mixed salad or Tomato onion salad



Cabbage salad | Original Speck Alto Adige PGI



Six Euro Eighty

Desserts

Homemade sour cream ice cream | Amarena cherries



Seven Euro Fifty

Chocolate mousse | Marinated strawberries from „Unterölgarthof"



Nine Euro Eighty

Apricot Panna Cotta in the glass



Nine Euro Fifty

Vanilla ice cream | Hot raspberries



Eight Euro Eighty

Homemade apple strudel | Vanilla ice cream

Six Euro

Sweet ricotta cheese dumplings (2 pieces) | Apricot | Cinnamon crumble | Butter

Nine Euro Eighty