



COLd StarTers



Winter salad



Radicchio. Beetroot. Granny Smith apple. Pomegranate seeds. Walnuts

15,80

Tyrolean veal head sour. Red onion. Fermented radish



14,80

Cold Beluga lentil soup. Guanciale. Alpine char



17,80

Bolzano smoked platter



16,80

Speck Alto Adige PGI, Kaminwurz (South Tyrolean smoked sausage)

Sarntal smoked beef. Algund grey cheese. Apple horseradish. Pickles



SouPs & WARM StarTers

South Tyrolean Speck PGI traditional bread dumplings soup

12,80

Tripe soup à la GK. Lemon peel. Sage oil. Regional grain bread chip

12,80

Kampenn chestnut soup. South Tyrolean Tirtl with Sauerkraut



12,80

Agnolotti del Plin

15,80

with shredded beef and pork filling served in broth **or** with sage butter

Pear flour-Ravioli. Algund goat-"Ricotta". Dried plums. Hazelnut butter



16,50

Strangolapreti Spinach. Ricotta. Sage butter



14,80

Algund Grey cheese dumplings with Bretzel bread

16,80

Pustertal venison ragout. Horseradish. Mountain herbs

South Tyrolean beetroot dumplings. Mountain cheese fonduta



14,80

Paccheri allo Stocco

14,80

Stockfish. Cherry tomatoes. Cappers. Taggiasca Olives

Open

7 / 7

Lunch from

12-2pm

Dinner from

7-9pm

Cover pp

2,00

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



- "Stockfischgröstl" Bolzano Style   25,80
Stockfish (ISL), Potatoes, Onion, Cappers, Anchovies, Vegetable cream
- Potato fritters, Sauerkraut (pickled cabbage), Grated horseradish  18,80
- GK Farmer's „Gröstl“   24,80
Alpine beef cheek and potatoes slices, Onion, Laurel, Mountain herbs
Cabbage salad with crispy original Speck Alto Adige PGI
- Pustertal venison goulash, Polenta from Storo, Red cabbage, Fried onions   28,80
- "Wienerschnitzel" à la mode du chef 26,80
Crispy panko breaded pork chops (It.), Teryaki sauce, Cranberries
served with oven roast potatoes **or** mixed salad

Fish & meat of the day from the Kamado© charcoal grill  

Small SIDE salads

- Seasonal mixed salad     7,80
- Cabbage salad, Crispy original South Tyrolean Speck PGI   6,80
- Pomodorini (cherry tomatoes) del Piennolo Vesuvio DOP     9,80



DesSErTs

- Spruce honey Parfait, Mountain pollen, Pine nuts, Apple  9,80
- Molten chocolate cake, Vanilla ice cream 10,80
- Apple strudel, Vanilla sauce, vanilla ice cream **or** whipped cream of your choice 6,80
- Mandelschmarrn, Shredded pancake, Almonds, Stewed plums 9,80
- Sweet ricotta cheese dumplings filled with nougat, Cinnamon crumble, Vanilla sauce 9,80
- Mont blanc, Mashed Kampenn chestnuts with cream, Chocolate crumble 9,80
- Affogato à la GK, Vanilla ice cream, Espresso, Cocoa crumble 5,80