



BAKED SOUTH TYROLEAN RICOTTA

sautéed broccoli | candied lemon | bell pepper foam

17,00

ALPINE CHAR TARTARE

radicchio kimchi | carrot sorbet | chestnut and sesame hummus

20,00

SOUTH TYROLEAN BEEF TARTARE

crispy veal sweetbreads with hazelnuts | cauliflower foam

spinach | jus of veal in Marsala and coffee

20,00

CHESTNUT PACCHERI

ragù of lake fish | cream of kale | crunchy bell pepper

19,00

PUMPKIN CARNAROLI RISOTTO

blanched shrimp | thyme lemonade oil | olive powder

20,00

CHEESE DUMPLINGS

cranberries | cream of Savoy cabbage | toasted sunflower seeds

18,00

BAKED TROUT FILLET

pumpkin falafel | sautéed broccoli | trout bagna cauda sauce

28,00

VENISON LOIN "IN CREPINETTE"

Brussels sprouts | mashed potatoes | venison sauce

28,00

GRILLED BEEF ENTRECÔTE

Belgian endive, raisins and pine nuts | celeriac puree | port wine sauce

28,00

SOUTH TYROL POTATO FRITTERS

sauerkraut stewed with mushrooms | beet goulash | sour cream

24,00

ALMOND FINANCIER

coffee and calamansi sauce | pumpkin sorbet | quark foam

12,00

CHESTNUT CREAM

dark chocolate sorbet | cranberry madeline

12,00

FINE SELECTION OF SOUTH TYROLEAN CHEESE

chutney

16,00

Should certain substances cause you allergies or intolerances,
please let us know at the time of ordering.
our staff will be happy to provide further information

Covered Evening 2.00€