



SOUTH TYROLEAN RICOTTA TART

peach, basil, and melon salad | salted pistachio sorbet | black rice chips

18,00

MARINATED SALMON TROUT

Zucchini flowers stuffed with creamed salt cod | creamy zucchini purée | red onions

22,00

SOUTH TYROLEAN BEEF TARTARE

arugula sprouts | aioli mayo | raspberry | roasted red pepper cream

22,00

HOMEMADE GREEN SPAGHETTI

creamy sauce of Stroblhof's zucchini | lake fish | Black lemon powder

22,00

SOUTH TYROLEAN RICOTTA DUMPLINGS

tomato | basil pesto

17,00

CARNAROLI RISOTTO CREAMED WITH HAZELNUT BUTTER

smoked duck speck | chanterelle mushroom | fig mostarda | kefir

22,00

FRIGGITELLI PEPPERS STUFFED WITH TAGGIASCA OLIVES

cucumber kimchi | watermelon gazpacho | aged almond ricotta

24,00

SEARED TUNA STEAK

pork floss | green beans | melon cream | horseradish mayonnaise | teriyaki sauce

28,00

GUINEA FOWL BREAST

braised and crispy thigh | Massaman curry sauce | eggplant | peanut mashed potatoes

28,00

ROASTED BEEF WITH SOY AND SESAME

fried ginger | sweet potato Rösti | scallions | apple foam

28,00

MANGOSTICKYRICE

Rice | mango | coconut

12,00

BERGAMOT CREAM

almond sorbet | peach compote with basil | Taggiasca olive powder

12,00

SORBET OF THE DAY

6,00

FINE SELECTION OF SOUTH TYROLEAN CHEESE

chutney

16,00

4 COURSE DINNER MENU 68€ (FOR ENTIRE TABLE ONLY)

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