













Starters

Venison carpaccio with marinated cep mushrooms, salad bouquet and Parmesan flakes	€ 20,00	7
  Leaf salad from our garden with sprouts, cherry tomatoes, melon and sunflower seeds	€ 12,00	8,12
 with grilled chicken breast	<i>surcharge</i> € 8,00	
 with burrata	<i>surcharge</i> € 6,00	7
 with king prawns from the grill	<i>surcharge</i> €10,00	2,4
 Fresh salmon tartar with avocado, chive sauce and toast (gluten-free bread upon request)	€ 20,00	1,4,7
King prawns in curry tempura on banana leaf with Thai salad	€ 20,00	1,2,3,7

Soups and First Courses

  Cress cream soup from our garden	€ 12,00	7,9
 Consommé with semolina dumplings	€ 12,00	1,3,7,9
 Pressed cheese dumplings on cabbage salad	€ 15,00	1,3,7
 Homemade ravioli with local cep mushrooms on celery cream and thyme sauce	€ 19,00	1,3,7,9
Mountain pine risotto with smoked duck breast and chanterelles	€ 20,00	1,7,9,12
Homemade tagliatelle with roe deer ragout	€ 20,00	1,6,9,10,12
 Durum wheat Spaghetti with mullet roe and chilli Taralli crumble	€ 22,00	1,4,6,7,10

Gluten-free bread and pasta upon request
Last order at 02.30 pm and at 09.00 pm





 Gluten- free

 Vegetarian

 Recommended for cyclist

Allergens: 1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphurdioxide and sulphites 13. Lupin 14. Molluscs



Conscious food for body and soul

 	Armentarola poke bowl Spelt, avocado, chickpeas, indian rice, edamame, cherry tomatoes and mais	€12,00 (small) – €18,00 (large)	1
	with salmon sashimi	surcharge € 10,00	4
	with 100% vegan planted chicken	surcharge € 7,00	6
	Coconut milk and red curry vegetables with Basmati rice	€ 22,00	1,5,7,11,12
	with vegan chicken breast	surcharge € 7,00	6
	with king prawns from the grill	surcharge € 10,00	2
	Rice noodles “Pad Thai” with vegetables, shrimps from the wok and roasted cashew nut	€ 23,00	1,2,4,5,11,12
	Grilled smoked scamorza cheese on roasted potatoes and vegetables from the grill with red onion chutney	€ 18,00	7

For our little guests

	Penne pasta with ragout or with fresh tomato sauce and cherry mozzarellas	€ 15,00 (small) € 18,00 (large)	1,7
	Carbonara spaghetti	€ 15,00 (small) € 19,00 (large)	1,4,7
	Mickey Mouse	€ 23,00	
	Small turkey cutlet Milan style with French fries		1,3,7
	Charly Chaplin	€ 23,00	
	Veal hamburger with smashed potatoes and roast sauce		1,7,9

Fish

	Sole from the grill with vegetables of the day	€ 42,00	4
	Steamed salmon medallions in pistachio coat on vanilla mashed cauliflower with saffron potatoes	€ 40,00	4,7,8

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Meat

Saddle of veal steak with olive and cherry tomatoes gremolada € 43,00
on mashed carrots, green asparagus and potatoes leaves 1,3,7,10

Gulasch of local ox with polenta and speck dumpling € 35,00 1,3,7,9,10

Rosé loin of lamb with thyme sauce, grilled vegetables and potato foam € 48,00
1, 7

Venison medallions crusted in cep mushrooms on mashed celery and truffle, € 48,00
red cabbage and fried potatoes dumplings 1,3,7,9

⊗ Chateaubriand served on a natural stone panel, (500 gr. – min. 2 pers.)
sauce Béarnaise, grilled vegetables and potatoes of the day 1,3,6,7

- with local Angus filet € 150,00

- with Nebraska Angus filet € 180,00

⊗ “Gröstl” farmer style with roasted speck € 28,00
and sauerkraut salad 1,7,9
(sautéed potatoes, onions, beef)

„Piatto Armentarola“ € 150,00 (4 pers.) € 130,00 (3 pers.)
(rich choice of meat and mixed vegetables) 1,3,7,9,10

⊗ Tartar of ox fillet with toast 120 gr. / € 35,00 180 gr. / € 42,00
(gluten free bread available upon request) 1,3,7,10

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Desserts

⊗ Warm chocolate foam with hazelnut parfait and caramelized peanuts	€ 18,00	3,5,6,7,8,12
⊗ Vanilla Crème brûlée with mixed berry ice-cream pralines	€ 15,00	3,6,7,8
Profiteroles filled with vanilla cream and chocolate sauce	€ 15,00	3,5,6,7,8
Three sorbets in chocolate basket	€ 15,00	5,6,7,8
⊗ Fruit plate with homemade elder sorbet	€ 16,00	
Apple fritters with vanilla sauce and ice cream	€ 16,00	1,3,5,6,7,8
“Salzburger Nockerln” with vanilla sauce and cranberries (min. 2 pers., 20 min)	€ 22,00 (per pers.)	1,3,7
Hot chocolate tartlet with ice cream	€ 18,00	1,3,5,6,7
Amaretto mousse in chocolate coat with sour cherry sorbet on buckwheat crumble	€ 18,00	1,3,5,6,7

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Our ice cream and cakes are homemade!

Bread and cover € 2,00

Extra charge for large portions € 4,00

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We inform you that some products could be deep frozen

If you suffer from any allergy or intolerances, please ask a member of our staff for any information about the ingredients in the food we serve.

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