












Starters

 	Caesar Salad	€13,00
	Mixed salad, cherry tomatoes, anchovy dressing, parmesan flakes, croutons, olives	1,4,7
	with grilled chicken breast	<i>surcharge</i> € 8,00
	with prawns	<i>surcharge</i> €10,00 2
	Fresh salmon tartar on wasabi sauce, sesame seeds and toast (gluten-free bread upon request 2,00€)	€ 23,00
	1,4,7,11	
	King prawns in curry tempura on banana leaf with Thai salad	€ 20,00
		1,2,3,7
	Venison tataki with carrot cream, rice chips and grilled cardoncelli mushroom	€ 25,00
		1,3,6,7

Soups and First Courses

 	Watercress cream soup from our garden	€ 13,00	7,9
	Consommé with semolina dumplings	€ 13,00	1,3,7,9
	Pressed cheese dumplings on cabbage salad	€ 17,00	1,3,7
	Homemade polenta ravioli on chanterelles and fresh cheese	€ 19,00	1,3,7,9
	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
	Spelt tagliatelle with basil pesto, feta cheese and toasted almonds	€ 21,00	1,7,8
	Risotto with 36-month-aged Parmesan cheese, wild garlic pesto, local smoked ricotta cheese and tyrolean bread crumble	€ 20,00	1,7,8

Gluten-free pasta and bread upon request – *surcharge* € 2,00

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	€12,00 (small) – €18,00 (large)	8
	Cold Indian Basmati rice, edamame, cherry tomatoes, carrots, pumpkin, chickpeas, avocado		
	with salmon sashimi	surcharge € 10,00	4
	with grilled chicken	surcharge € 8,00	
	Coconut milk and red curry vegetables with Basmati rice	€ 22,00	1,5,7,11,12
	with chicken breast	surcharge € 7,00	
	with prawns from the grill	surcharge € 10,00	2
	Rice noodles “Pad Thai” with shrimps, vegetables from the wok and roasted cashew nut	€ 23,00	1,2,4,5,11,12
	Smoked scamorza cheese on potato rösti and grilled vegetables	€ 20,00	1,7

For our little guests

Penne pasta with ragout	€ 15,00 (small)	€ 18,00 (large)	1,7
or with fresh tomato sauce and cherry mozzarellas			
Spaghetti carbonara	€ 15,00 (small)	€ 19,00 (large)	1,7
Mickey Mouse	€ 23,00		
Small veal cutlet Milan style with French fries			1,3,7
Spätzle with cream and ham	€ 15,00 (small)	€ 18,00 (large)	1,3,7

Fish




	Sole from the grill with vegetables of the day	€ 44,00	4
	Turbot filet on carrot puree and spinach	€ 40,00	4,7,9

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Meat

Veal filet with summer truffle sauce, celeriac puree, broccoli and fried potato gnocchi	€ 43,00	1,3,7,9
Gulasch of local ox with speck dumplings and polenta	€ 35,00	1,3,7,9,10
Pair of lamb rosé with thyme sauce, grilled vegetables and potato foam	€ 48,00	1,7,9
Grilled venison medallions with chanterelle sauce, stewed Savoy cabbage and wild garlic spätzle	€ 48,00	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	€ 160,00	
- with Nebraska Angus filet	€ 180,00	
 „Gröstl“ farmer style with roasted speck and sauerkraut salad (sautéed potatoes, onions, beef)	€ 28,00	1,7,9
„Piatto Armentarola“ (rich choice of meat and mixed vegetables)	€ 150,00 (4 pers.) € 130,00 (3 pers.)	1,3,7,9,10
 Tartar of ox fillet with toast (gluten free bread available upon request 2,00€)	120 gr. / € 35,00 180 gr. / € 42,00	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
Cheesecake on a Lotus biscuit crumble with strawberry ragout and nougat ice cream	€ 16,00	1,3,6,7,8

⊗ Gluten-free 🌿 Vegetarian
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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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