

Hors d'oeuvre and first courses

 	Winter mix salad with steamed pumpkin, green apples, burrata and walnuts	5,7,8	€ 20,00
	Venison carpaccio with marinated “pioppini” mushrooms, walnut and pine nut dressing, polenta crust with ricotta cheese	1,7,8	€ 25,00
	Fresh salmon tartare with avocado, wasabi sauce, sesame seeds and toasted bread (gluten-free bread upon request € 2,00)	1,4,7,11	€ 25,00
	Curry tempura prawns on banana leaf, Thai salad and sweet & sour sauce	1,2,3,6,9,10	€ 24,00
	Fried potato leaves with Tyrolean sauerkraut and roasted speck	1,3,7	€ 20,00
	Consommé with semolina dumplings	1,3,7,9	€ 13,00
	Onion soup au gratin	1,7,9,12	€ 16,00
	Pressed cheese dumplings on sauerkraut salad and brown butter	1,3,7,8	€ 19,00
	Homemade tagliatelle with roe deer ragout	1,3,6,9,12	€ 24,00
	Radicchio risotto with goat ricotta and ladin puccia crumble	1,7	€ 21,00
	Spaghetti with mullet bottarga and herbs crumble	1,3,4,7	€ 24,00
	Lentil flour tagliolini pasta with pistachio pesto, cherry tomatoes and prawns	1,2,7,8	€ 25,00
	Potato gnocchi with Chianina beef ragù, celery foam and Jerusalem artichoke chips	1,3,7,9	€ 23,00

Gluten-free bread and pasta upon request 2,00€
Last orders at 2:30 p.m. and 9:00 p.m.

Gluten-free


Vegetarian


Conscious food for body and soul

 	Armentarola Bowl		€ 15,00 (small)
	Chickpeas, rice, cherry tomatoes, carrots, pumpkin, sprouts, edamame and red beets (8)		€ 20,00 (large)
	<i>with buffalo mozzarella</i>	addition € 8,00	7
	<i>with fresh marinated salmon</i>	addition €12,00	4
 	<i>with 100% planted vegan chicken (no soy)</i>	addition € 8,00	6
	Rice noodles “Pad Thai” with vegetables, prawns from the wok and roasted peanuts	1,2,3,5,6,11,12	€ 25,00
	Polenta gratinated with cheese and sautéed mushrooms	1,7,9	€ 20,00
	Thai vegetables with red curry, coconut milk and basmati rice	6,7,9	€ 23,00
	<i>with grilled chicken breast</i>	addition € 10,00	
	<i>with prawns</i>	addition € 12,00	2

For our little guests

Penne Pasta with ragout or with tomato sauce and mozzarella cherries	€ 16,00 (small) € 20,00 (large)	1,3,7,9
Spätzle with cream and ham	€ 16,00 (small) € 20,00 (large)	1,3,7
Spaghetti Carbonara style ham	€ 16,00 (small) € 20,00 (large)	1,3,7
Mickey Mouse - Small veal cutlet Milan style with French fries - (vegetables on request)	€ 28,00	1,3
Sausage or würstel with French fries	€ 22,00	1,3,9,12

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Gluten-free



Vegetarian



Meat

Plate „Armentarola“	(4 pers.)	€ 160,00
(the legendary plate of mixed meats with assorted vegetables)	(3 pers.)	€140,00
“Armentarola” Tartare of ox filet seasoned at the table with toasted bread	120 gr. 1,3,9,10	€ 38,00
	180 gr. 1,3,9,10	€ 44,00
Grilled venison medallions with blueberry sauce, croquettes and red cabbage	1,3,7,9	€ 48,00
Guinea-fowl breast in a crust with pumpkin puree, broccoli and potato rösti	1,3,7,8,9	€ 40,00
Veal cheek in Lagrein sauce with smashed celery and fried gnocchi	1,7,9	€ 42,00
Gulash of local ox shoulder with speck dumplings and polenta	1,3,7,9	€ 38,00
Rack of lamb with thyme sauce, grilled vegetables and potato foam	1,3,7,9	€ 55,00
“Gröstl” farmer style with roasted speck and sauerkraut salad (roasted potatoes, onions, beef)	1,7,9	€ 33,00
Chateaubriand served on hot stone, sauce Béarnaise, grilled vegetables and potatoes of the day	(500 gr. – min. 2 pers.) 1,3,6,7	
- with Black Angus filet		€ 170,00
- with Nebraska USA Prime Beef filet		€ 200,00

Fish

Grilled sole with almond and pear butter with vegetables	1,3,4,7,8,10	€ 50,00
Sea bass fillet on thyme vegetables and potato foam	1,2,6,7,11,12	€ 48,00

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Dessert

Tiramisu sphere with homemade ladyfingers and warm zabaglione foam	1,3,6,7,8	€ 18,00
⊗ Hot chocolate mousse with hazelnut semifreddo	3,5,7,8,12	€ 19,00
Vanilla crème brûlée with coffee ice cream pralines	3,6,7,8	€ 18,00
Profiteroles stuffed with vanilla cream and chocolate sauce	1,3,6,7,8	€ 17,00
⊗ Fruit plate with homemade elder sorbet		€ 16,00
Apples fritters with vanilla sauce and ice cream	1,3,6,7,8,12	€ 17,00
Hot chocolate tartlet with cream ice-cream	1,3,5,6,7	€ 19,00
“Salzburger Nockerln” with vanilla sauce and cranberries (min. 2 pers. – 20 min.)	1,3,7	€ 25,00 (pp)
Tarte Tatin with vanilla ice cream and caramel sauce	1,3,6,7,12	€ 18,00

Our ice cream and cakes are homemade!

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Gluten-free



Vegetarian



Service – Bread € 2,00

Extra charge for large portions € 4,00

We inform you that some products could be deep frozen.

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

Our kitchen staff is competent and trusted, so that we assure reliability and attention to prepare all menu for people with food allergies. Nonetheless we cannot give any insurance.

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