

Hors d'oeuvre and first courses

-   Winter leaf salad with steamed pumpkin, green apples, burrata and walnuts € 16,00
-  Venison carpaccio on winter spinach and pine nuts, with mountain milk cream sauce € 20,00
-  Fresh salmon tartar with avocado, chive sauce and toast € 20,00
(gluten-free bread upon request)

- Curry tempura prawns with smoked paprika on salad hearts and rustic tomato sauce € 20,00
- Fried potato leaves with steamed cabbage and roasted speck € 18,00

- Consommé with semolina dumplings € 12,00
- Onion soup au gratin € 14,00

-  Pressed cheese dumplings on cabbage salad € 15,00

- Homemade tagliatelle with roe deer ragout € 20,00

- Mountain herbs risotto with wild sausage € 20,00

- Pumpkin risotto with parmesan mousse and amaretto crumble € 20,00

-  Spelt tagliatelle pasta with Bronte pistachios pesto and prawns € 20,00

- Spaghetti with mullet bottarga and herbs crumble € 22,00

-  Homemade ravioli with ricotta and chestnuts on beetroot cream and cheese fondue € 19,00

Glute-free bread upon request



Gluten-free



Vegetarian

Conscious food for body and soul

  Armentarola bowl € 12,00 (small) € 18,00 (large)
Indian rice, broccoli, cherry tomatoes, peas, pumpkin and edamame

with buffalo mozzarella

addition € 7,00

with salmon sashimi

addition € 9,00

with chickpea burger

addition € 7,00

Rice noodles "Pad Thai" with vegetables, prawns from the wok € 20,00
and roasted peanuts

  Polenta with cheese and sautéed mushrooms € 20,00

 Thai vegetables with red curry sauce and coconut milk with basmati rice € 19,00

with chicken breast

supplement € 7,00

with prawns

supplement € 10,00

with tofu

supplement € 7,00

For our little guests

Pasta with ragout or with fresh tomato sauce € 12,00 (small) € 15,00 (large)
and mozzarella cherries

Spätzle with cream and ham € 12,00 (small) € 15,00 (large)

Mickey Mouse - Small veal cutlet Milan style with French fries (vegetables on request) € 23,00

Chicken-nuggets with French fries (vegetables on request) € 23,00

Sausage or würstel with French fries € 15,00

Fish

 Sole from the grill or with almond and pear butter, vegetables of the day € 40,00

 Steamed salmon steak with herbal salt on peas and puree tomatoes € 35,00

Glute-free bread and pasta upon request



Gluten-free



Vegetarian

Meat

Venison saddle medallions in walnut crust on pumpkin purée, € 45,00
broccoli and dish of porcini mushrooms

Roasted rack of lamb in herb crust with mint sauce on grilled vegetables and puree € 42,00

Sous vide duck breast in the mantle of fir honey and pistachios, € 35,00
quince red cabbage and potato pralines

Veal cheek in Lagrein sauce with fried gnocchi and vegetables of the day € 38,00

Gulash of local ox shoulder with speck dumplings and polenta € 33,00

“Gröstl” farmer style with sauerkraut salad € 25,00
(roasted potatoes, onions, beef)

 Chateaubriand served on a natural hot stone, (500 gr. – min. 2 pers.)
sauce Béarnaise, grilled vegetables and potatoes of the day

- with Black Angus filet € 130,00
- with local ox filet € 150,00
- with Nebraska ox filet € 180,00

Piatto „Armentarola“ rich choice of meat with mixed vegetables 4 pers. € 150,00
(3 pers. € 130,00)

 “Armentarola” Tartar of ox filet with toast 120 gr. € 35,00 /180 gr. € 40,00
(gluten-free bread on request)

Fondue in our hut « La Locia » on reservation

Aperitif and dessert included (min. 10 people) (€ 120,00 pp)

Fondue Bourguignonne

Beef fillet with 8 sauces, mixed salad and French fries

Fondue Chinoise

Beef fillet, chicken, king prawns and salmon

with Julienne mixed vegetables and Asian sauces

 **Cheese Fondue**

Cheese with 8 sauces, mixed salad and baked potatoes

Glute-free bread upon request



Gluten-free



Vegetarian

Dessert

⊗ Warm chocolate foam with hazelnut semifreddo € 16,00
and caramelized peanuts

⊗ Vanilla crème brûlée with coffee ice cream pralines € 15,00

Profiteroles filled with vanilla cream on hot chocolate sauce € 15,00

Fried vanilla ice cream on yogurt foam and sour cherry compote €16,00

⊗ Fruit plate with home-made elder sherbet € 16,00

Apple fritters with vanilla sauce and ice cream € 16,00

Hot chocolate tartlet with cream ice cream € 17,00

“Salzburger Nockerln” with vanilla sauce and cranberries € 18,00 (pp)
(min. 2 pers. – 20 min.)

Affogato “Armentarola” € 12,00

Our ice cream and cakes are homemade!

⊗ Gluten-free

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.