

Starters

-   Leaf salad from our garden with sprouts, cherry tomatoes, melon and sunflower seeds € 10,00
-  with chicken breast *surcharge* € 8,00
 -  with burrata *surcharge* € 6,00
 -  with king prawns from the grill *surcharge* € 10,00
 -  with smoked salmon *surcharge* € 8,00
-  Fresh salmon tartar with avocado, chive sauce and toast € 18,00
(gluten-free bread upon request)
- King prawns in curcuma tempura on leaf salad from the garden and wasabi sauce € 18,00
- Marinated deer “Tataki” on leaf salad from our garden, black nuts with mango chutney € 19,00

Conscious food for body and soul

- Rice noodles “Pad Thai” with vegetables, prawns from the wok and roasted peanuts € 18,00
-   Grilled “Scamorza” cheese on grilled vegetables € 18,00
-  Coconut milk and curry vegetables with Basmati rice € 16,00
- with chicken breast *surcharge* € 8,00
 - with king prawns from the grill *surcharge* € 8,00
 - with smoked tofu *surcharge* € 6,00

Gluten-free bread and pasta upon request

 Gluten- free

 Vegetarian

Soups and First Courses

  Vegetable soup € 10,00

 Consommé Celestine with nettles € 9,00

 Pressed cheese dumplings on cabbage salad € 12,00

 Homemade ravioli stuffed with cep mushrooms € 16,00
on parsnip cream and aged mountain cheese

Organic risotto with saffron, king prawns, zucchini and hay milk cream € 18,00

Homemade tagliatelle with roe deer ragout € 16,00

 "Felicetti" Spaghetti with mullet roe and Taralli crumble € 16,00

For our little guests

Penne pasta with ragout € 9,00 (small) € 12,00 (large)
or with fresh tomato sauce and cherry mozzarellas

Carbonara spaghetti € 10,00 (small) € 16,00 (large)

Mickey Mouse € 18,00
Small veal cutlet Milan style with french fries

Chicken-Nuggets € 16,00
with french fries

Gluten-free bread and pasta upon request

 Gluten-free

 Vegetarian

 Recommended for cyclists

Meat

Racks veal chop with local cep mushrooms and vegetables of the day € 34,00

Gulasch of local ox with polenta and speck dumpling € 28,00

Saddle of lamb from the oven with vegetables of the day € 34,00

Deer filet in mountain pine crust with forest berries juice, red cabbage and fried dumplings € 36,00

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

- with Black Angus filet € 90,00

- with local ox filet € 100,00

- with Nebraska ox filet € 120,00

 Tartar of ox fillet with toast 120 gr. / € 28,00 180 gr. / € 36,00
(gluten free bread available upon request)

„Piatto Armentarola“ € 130,00 (4 pers.) € 110,00 (3 pers.)
(rich choice of meat and mixed vegetables)

 “Gröstl” farmer style with roasted speck € 20,00
and sauerkraut salad
(sautéed potatoes, onions, beef)

Fish

 Sole from the grill with vegetables of the day € 35,00

 Steamed salmon steak with herbal salt, pea cream and dried tomatoes € 32,00

Gluten-free bread and pasta upon request

 Gluten-free

 Vegetarian



Desserts

⊗ Warm chocolate foam with hazelnut parfait € 14,00
and caramelized peanuts

⊗ Vanilla Crème brûlée with mixed berry ice-cream pralines € 13,00

Profiteroles filled with vanilla cream and chocolate sauce € 13,00

Fried vanilla ice cream with coconut foam and black cherry compote € 14,00

Three sorbets in chocolate basket € 14,00

⊗ Fruit plate with homemade elder sorbet € 14,00

“Armentarola affogato” vanilla ice praline with caramelized walnuts
and espresso coffee € 10,00

Apple fritters with vanilla sauce and ice cream € 14,00

Hot chocolate tartlet with vanilla ice cream € 14,00

“Salzburger Nockerln” € 16,00 (per pers.)
with vanilla sauce and cranberries
(min. 2 pers., 20 min)

⊗ Gluten-free

Our ice cream and cakes are homemade!

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.