

Hors d'oeuvre and first courses

  Winter mix salad with steamed pumpkin, green apples, burrata and walnuts	€ 16,00	7,8
Polenta tartlet with cheese fondue on marinated king oyster mushrooms and duck speck	€ 18,00	1,7,12
Fresh salmon tartare with avocado, chive sauce and toasted bread (gluten-free bread upon request)	€ 20,00	1,4,7
Curry tempura prawns on hearts salad and sweet and sour sauce	€ 20,00	1,2,3,6,9,10
Fried potato leaves with steamed cabbage and roasted speck	€ 18,00	1,3,7
Consommé with semolina dumplings	€ 12,00	1,3,9
Onion soup au gratin	€ 14,00	1,7,9,12
 Pressed cheese dumplings on marinated beetroot and hazelnut butter	€ 15,00	1,3,7,8
Homemade tagliatelle with roe deer ragout	€ 20,00	1,3,6,9,10
Saffron risotto with cheese cream and Wagyu beef ragout	€ 20,00	1,7,9
Spaghetti with mullet bottarga and herbs crumble	€ 22,00	1,3,4
 Lentil flour tagliolini pasta with basil and walnut pesto with cherry tomatoes and prawns	€ 20,00	2,5,7,8
 Homemade dumplings stuffed with alp curd ricotta on pumpkin cream, truffle cheese and taralli	€ 18,00	1,3,7

Gluten-free bread and pasta upon request

 Gluten-free

 Vegetarian

Conscious food for body and soul

 Armentarola bowl € 12,00 (small) € 18,00 (large)	
Green beans, broccoli, cherry tomatoes, Indian rice, shoots and edamame	8
<i>with buffalo mozzarella</i>	<i>addition € 7,00</i> 7
<i>with salmon sashimi</i>	<i>addition € 10,00</i> 4
<i>with 100% planted chicken</i>	<i>addition € 7,00</i>
Rice noodles "Pad Thai" with vegetables, prawns from the wok and roasted peanuts € 22,00	2,5,6,11,12
 Polenta gratinated with cheese and sautéed mushrooms € 20,00	1,7,9
 Thai vegetables with red curry, coconut milk and basmati rice € 22,00	6,7,9
<i>with planted chicken breast vegan 100% (no soy)</i>	<i>supplement € 7,00</i>
<i>with prawns</i>	<i>supplement € 10,00</i> 2
  Grilled Tomino cheese on roasted vegetables € 18,00	7

For our little guests

Penne Pasta with ragout or with fresh tomato sauce and mozzarella cherries € 15,00 (small) € 18,00 (large)	1,3,7,9
Spätzle with cream and ham € 15,00 (small) € 18,00 (large)	1,3,7
Mickey Mouse - Small veal cutlet Milan style with French fries (vegetables on request) € 23,00	1,3
Chicken-nuggets with French fries (vegetables on request) € 23,00	1,3
Sausage or würstel with French fries € 18,00	1,3,9,12

Gluten-free bread and pasta upon request


 Gluten-free

 Vegetarian

Meat

Venison fillet in mountain pine crust, celery puree, red sauerkraut and cranberry praline	€ 48,00	1,3,7,9
Guinea-fowl breast in pistachios crust with Bruxelles sprouts, glazed chestnuts and fried gnocchi	€ 38,00	1,3,7,8,9
Veal cheek in Lagrein sauce with smashed potatoes and Champagne's sauerkraut	€ 40,00	1,3,7,9
Gulash of local ox shoulder with speck dumplings and polenta	€ 35,00	1,3,7,9
Saddle of lamb rosé with grilled vegetable and new potatoes	€ 48,00	1,3,7,9
“Gröstl” farmer style with sauerkraut salad (roasted potatoes, onions, beef)	€ 28,00	1,7,9
Chateaubriand served on hot stone, (500 gr. – min. 2 pers.) sauce Béarnaise, grilled vegetables and potatoes of the day		1,3,6,7
- with local ox filet	€ 150,00	
- with Nebraska ox filet	€ 180,00	
Plate „Armentarola“ (4 pers.) (the legendary plate of mixed meats with assorted vegetables)	€ 150,00 (3 pers. €130,00)	1,3,7,9,10
“Armentarola” Tartare of ox filet seasoned at the table with toasted bread 120 gr. € 35,00 / 180 gr. € 40,00 (gluten-free bread on request)		1,3,9,10

Fish

 Sole from the grill or with almond and pear butter and vegetables of the day	€ 40,00	4,7,8,10
Sea bass fillet on winter spinach with saffron cream and battered olives	€ 38,00	1,4,7

Gluten-free bread upon request

 Gluten-free

 Vegetarian

Dessert

 Hot chocolate mousse with hazelnut semifreddo and caramelized peanuts € 18,00	3,5,7,8,12
 Vanilla crème brûlée with coffee ice cream pralines € 15,00	3,6,7,8
Profiteroles stuffed with vanilla cream and chocolate sauce € 15,00	1,3,6,7,8
 Fruit plate with homemade elder sorbet € 16,00	
Apples fritters with vanilla sauce and ice cream € 16,00	1,3,6,7,8,12
Hot chocolate tartlet with cream ice-cream € 18,00	1,3,5,6,7
“Salzburger Nockerln” with vanilla sauce and cranberries € 20,00 (pp) (min. 2 pers. – 20 min.)	1,3,7
Hot berry cheesecake with yoghurt ice cream on pistachio crumble € 18,00	1,3,7,8,12
Tarte Tatin with vanilla ice cream and caramel sauce € 15,00	1,3,6,7,12

Our ice cream and cakes are homemade!

 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