



* APPETIZERS *

Speck Rolls with Liptauer Cheese

Rolled speck with austrian cheese, creamy and spicy
with sesame toasted seeds — € 5,00 (3 pcs) — € 8,50 (5 pcs)

Mixed Patè

Served with toast bread croutons — € 10,00

South Tirolean Bauern Speck

Chopping board with Speck and rye croutons — € 9,00

Alpine Plate

Mixed game cold cuts — € 10,00

North Sea

Rollmops, and smoked fish cold cuts* — € 10,00

Smoked Goose Breast

Served on valerian tender salad* — € 10,00

Styrian Snack

Original Austrian cold cuts — € 9,00

Extra

Mixed cold cuts, cheese
and lard flavoured croutons with patè — € 12,00

Selection of traditional cheeses

Served with mustard and compote — € 16,00

* SOUPS *

Mushroom Soup Bavarian Style

Creamy, with champignon and boletus mushrooms* — € 9,00

Goulash Soup Hungarian Style

Thick and hot with beef and potatoes* — € 9,50

Onion Soup

Served with a Gruyere crouton* — € 8,50

Soup of the season

Our seasonal proposal - € 8,50

**Brezel — € 2,50

Bread — € 2,00

Still or sparkling treated drinking water — € 1,50

Bottle of water sparkling or still — 0,5l €1,50 — 1l € 2,50

* HOMEMADE PASTA *

Speck Knödel

Served into a meat stock* — € 8,50

Spinat Spatzle

Spinach dumplings with Bergader — € 8,50

Kase Spatzle

Dumplings grated with Emmental cheese and bacon— € 9,50

Rigatoni with Speck

Maccaroni dressed in spicy tomato sauce
and smoked ham* — € 9,50

Ravioli Carinzian Style

Homemade Ravioli filled with goat ricotta and aromatic
herbs served with butter, sage, breadcrumbs** — € 9,50

* SPECIALTIES TO SHARE *

for two or more people

Fondue Swiss Style

Do it yourself by dipping diced bread
into a melted Emmental cheese — € 26,00

Tirolean Plate

Smoked pork sirloin, wurstel, cevapcici and leberkase.
All garnished with hash brown potatoes and sauerkraut — € 29,50

Fondue Asiatique

Do it yourself by cooking savory beef
cuts into stock Served with tasty sauce — € 34,00

Fondue Bourguignonne

Enjoy cooking it yourself by frying selected diced beef accompanied
by a tasteful variety of sauces — € 35,00

Ghiottone Grill

Enjoy cooking yourself a combination of mixed cuts of meat and wurstel on a griddle
all served with homemade mayonese and side dish — € 36,00

* SIDE DISHES *

Sautéed potatoes with speck and onion  — € 4,50

French Fries  — € 5,00

Potato Salad  — € 5,00

Sauerkraut  — € 4,50

Pilaf Rice  — € 4,00

Seasonal small salad  — € 4,00

* MAIN COURSES *

Smoked Pork Shine bone

Served with hash brown potatoes and sauerkraut* — € 18,50

Cevapčići

Beef and pork sausages, served with hash brown potatoes and salad — € 15,00

Wiener Schnitzel

Breaded pork cutlet with salad and French fries — € 16,00

Wurstel Plate

A variety of German sausages (Bavarian, Frankfurter, Servelade and Bockwurst) with French fries — € 15,00

Rippchen

Spiced and grilled pork ribs served on a bed of fried potatoes and sauerkraut** — € 16,00

Wiener Goulash

Beef stew with onion, paprika and boiled potatoes* — € 16,00

Stroganoff Pan

Beef bits, paprika cream and vegetables served with pilaff rice* — € 16,00

Smoked Pork fillet

Steamed and basted in dark beer, served with red sauerkraut — € 18,00

Fillet Steak

With green peppercorn sauce, or grilled — € 22,00

Roasted speck free-range chicken

Crusty chicken smoked with speck, with sauté potatoes and valerian salad — € 16,00

Vegetarian Plate

Grilled bio- vegetables with warm Tomino cheese — € 12,50

Tiroler Platte

Entrecote of smoked pork, Würstel, Cevapčići, Leberkäse with sauerkraut and potatoes — € 16,00

* SMALL PORTIONS FOR SMALL APPETITES *

Mini Schnitzel

Small classic cutlet with fries — € 12,00

Special Ladin Dish

Sautéed potatoes with onion, fried eggs and crispy bacon from Brunico — € 11,00

Grilled sausage

Servelad with fried potatoes — € 9,00

Leberkäse with sautéed potatoes

Typical Tyrolean meatloaf steak — € 9,00

Munich white sausages

In broth, accompanied by boiled sauerkraut — € 9,00

* DESSERT *

Sacher Torte

Classic austrian chocolate cake served with whipped cream — € 6,00

Yogurt Tart

Served with blueberries and whipped cream** — € 5,00

Apfel Strudel

Apple pie served with hot vanilla cream — € 5,50

Linzer Torte

Warm hazelnut cake served with caramelized pears and egg flip cream — € 6,00

Heisse Liebe — Amore caldo

Vanilla ice cream
Served with warm wild berries** — € 5,00

Kaiserschmarrn (upon order 25 min. For two people)

Chopped crêpes caramelized with fruit jelly and raisins— € 13,00

(*) Product subjected on site to rapid blast chilling to ensure quality and safety, in compliance with the requirements of EC regulation 853/2004.

Dishes marked with (**) are prepared with frozen or deep-frozen raw material at the origin to ensure freshness based on seasonality and availability.

Please notify the staff of any food intolerances or allergies before ordering.

During preparations in the kitchen, cross-contamination cannot be excluded.

Therefore our dishes may contain the following allergenic substances in accordance with EU Reg. 1169/11

The allergen register is available in the room and will be provided on request by the staff on duty.

For sweets purchased in the pastry shop, upon presentation of the receipt,

the service of € 1.5 per person will be applied. This restaurant serves treated drinking water.

Dishes marked with the symbol  are Glutenfree, while the symbol  marks vegetarian dishes