

COLD STARTERS

Carpaccio of local beef
oven tomatoes | burrata | olive pesto | mountain basil
19,00 €

 Asparagus salad
baked egg | herb foam | garden cress
17,00 €

Scallop
mango | asparagus panna cotta | lobster fumé
22,00 €

SOUPS

Beef consommé
bacon dumplings
10,50 €

 Asparagus cream soup
salmon medallion | wild garlic oil
12,00 €

WARM STARTERS

„Spaghetтини Oberwirt“
Parma ham | fresh tomatoes | cream
garlic | chili | parmesan cheese
18,00 €

 Cappelletti
fresh cream cheese | wild garlic | oven tomatoes
16,00 €
with shrimps
19,50 €

Risotto Acquerello
green asparagus | ragù of mountain lamb from Vinschgau Valley
18,50 €

MAIN COURSES

Rack of lamb

lemon thyme | mediterranean vegetables | potato puree

32,50 €

Filet of local beef

truffle crust | celery | green asparagus

39,50 €

Boiled beef

root vegetables | marrow bones | boiled potatoes | salsa verde

29,00 €

Veal saddle crumbed escalope "Vienna style"

cranberries | parsley potatoes

27,00 €

Beef tartar prepared at your table

rosemary focaccia | salted butter

32,00 €

extra focaccia 3,50 €

Sole roasted in butter

capers | lemon | boiled potatoes | mixed salad

37,00 €

– cover inclusive –

DESSERTS & CHEESE

Dessert variation "Oberwirt"

16,00 €



Moscato d'Asti - Paolo Saracco

one glass 6,00 €

Chocolate – passion fruit praline
passion fruit sorbet | mango

14,00 €



Sweet Claire Riserva - Lieselehof

one glass 13,00 €

Curd „Schmarrn“

home made apricot marmelade | sour cherries | vanilla ice cream

15,00 €



Gewürztraminer Roen – Kellerei Tramin

one glass 7,50 €

Valrhona chocolate served two ways
raspberry | „Kuntrawant“ coffee ice cream

14,00 €



Ben Rye - Donnafugata

one glass 8,00 €

Cheese variation „Degust“

fig mustard | pears Mostarda

16,00 €



Clematis (Passito Rosso) | Zaccagnini

one glass 9,50 €

MINI DESSERT HIGHLIGHTS

Chocolate – raspberry praline

3,50 €

Tiramisù in a glass

4,50 €

Chocolate Crème Brûlée

caramelized macadamia nut | vanilla ice cream

9,50 €

The substances specified below can provoke allergies or intolerances:

Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.

Crustaceans and products thereof

Eggs and products thereof

Fish and products thereof

Peanuts and products thereof

Soybeans and products thereof

Milk and products thereof (including lactose)

Nuts, namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Basil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;

Celery and products thereof

Mustard and products thereof

Sesame seeds and products thereof

Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;

Lupin and products thereof

Molluscs and products thereof

If the specified substances provoke allergies or intolerances, please inform our staff when ordering. They will be glad to give you further information.

We mainly only use fresh products.

We only use frozen products when necessary.

Indication of the origin of our ingredients: EU and non-EU