

## COLD STARTERS

Carpaccio of local beef  
parmesan panna cotta | field salad | truffle  
19,50 €

 Beetroot  
fresh goat cheese | rocket | nuts | olive pesto  
17,50 €

Roasted scallop  
Quinoa served three ways | cauliflower panna cotta | lobster fumè  
22,00 €

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## SOUPS

Beef consommé  
bacon dumplings  
11,00 €

 Chestnut cream soup  
truffle-fresh cream cheese croissant  
13,00 €

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## WARM STARTERS

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

Ravioli filled with young beef 100% South Tyrol  
celery | black truffle  
19,50 €

 Risotto Acquerello  
mediterranean vegetables | fresh goat cheese  
17,50 €  
with shrimps  
21,00 €

## MAIN COURSES

### Rack of lamb

“Schüttelbrot” crust | mediterranean vegetables | potato puree  
32,50 €

### Filet of local beef

glace of Portwine | herbs potatoes | green beans  
39,50 €

### Guinea fowl breast

black truffle | celery puree | spinach  
34,00 €

### Boiled beef

root vegetables | marrow bones | boiled potatoes | salsa verde  
31,00 €

### Veal saddle crumbed escalope “Vienna style”

cranberries | parsley potatoes  
28,00 €

### Beef tartar

prepared at your table

rosemary focaccia | salted butter  
31,00 €  
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 15,00 €

Curd „Schmarrn“

home made apricot marmalade | sour cherries | vanilla ice cream

14,00 €



Gewürztraminer Roen – Kellerei Tramin

one glass 7,50 €

Chestnut mousse

dark chocolate | apple | rum raisins

15,00 €



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

4,00 €

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 SO<sub>2</sub> 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**