

MENU OF THE DAY

SMALL

Soup of the day	7.00
Quiche & Salad	9.00
Marinated feta cheese or goat cheese taler (vegetarian) Mixed salad cucumber tomato bread	14.00
Goat's cheese au gratin (vegetarian) Mixed salad roasted walnuts honey	14.50

BIG

Spaghetti Carbonara „South Tyrolean Style“ South Tyrolean bacon Schüttelbrot Trentino mountain cheese	15.50
Fresh pasta (vegetarian) Truffle ricotta filling sage butter Trentino mountain cheese	18.50
Handmade spinach and bread dumplings (vegetarian) Tomato and basil sauce feta cheese herb breadcrumbs	19.50
Roasted salmon fillet Beet risotto fennel basil pesto	24.50
Confit duck leg Caramelized potatoes kale confit shallots	25.50
Braised ox cheeks Potato and celery mash root vegetables	26.50

SWEET

Fondant au Chocolat Plum compote Vanilla ice cream	9.50
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WINE ACCESSORIES

Olive Bowl organic

Different kinds of olives | partly filled with almonds,
garlic and paprika
Country bread

8.50

South Tyrolean ham bacon | Schüttelbrot

A South Tyrolean speciality; the rye dough is shaken flat
on boards and then baked.

12.50

Raw milk cheese

Dried tomatoes | green and black olives
homemade fig mustard
country bread

20.50

Ham | salami | cheese

Bacon from South Tyrol | fennel salami
Salami Napoli | Salami Milano | dried tomatoes
green and black olives | Italian raw milk cheese
country bread

20.50

Appetizer plate organic (vegetarian)

Dried tomatoes | grilled courgettes and peppers
aubergines | marinated mushrooms | artichoke hearts
grilled fennel | marinated feta cheese | olives
country bread

20.50