

our Menu

small, mixed salad 6 €

antipasto

homemade Focaccia 5 €

one with Dips – basil pesto & cream cheese, + 2 €

or two with speck & butter, +4 €

Barley Soup

with Tirtl



10 €

Salad Bowl

salads • Herbarius cheese from Eggemoa • blackberries
beetroot • carrot • red onion • zucchini
cashew nuts • beetroot dressing
served with a slice of focaccia



18 €

homemade Schlutza

ravioli filled with curd cheese and spinach
quince • horseradish cream • South Tyroelan black bread



17,5 €

Paccheri noodles with Baba Ganoush

goat cheese • Taggiasche olives
braised vegetables • pomegranate



17,5 €

homemade Taglierini noodles with ragù

cottage cheese • slow roasts tomatoes
garlic crumbs



16 €

homemade

Pumpkin risotto

Grana padano foam • pancetta/bacon
lemon • chives • pumpkin seeds



17,5 €

Miso glazed pointed cabbage

apple • gorgonzola • walnuts
star anise • garlic ciabatta



17 €

“Wiener Schnitzel” – Viennese Veal Schnitzel

with French fries • garlic mayonnaise • cranberries



22 €

Sous-vide Pork Tenderloin

Herb crumbs • swiss chard • potato • king oyster mushroom



