

FROM THE KITCHEN

colorful salad, honey-mustard dressing
6,5 €

FOCACCIA 5 €
with Dips - homemade basil pesto and cream cheese
+ 2 € | a, h
with bacon and whipped butter
+ 4 € | a, h

BACON DUMPLINGS IN GRANDMA'S BEEF BROTH
with coleslaw
13 € | a,h,j,e

SUMMER SALAD
mixed greens, carrot, cucumber, watermelon, mint
Herbarius cheese "Eggemoa", spring onion, radish
Schüttelbrot - bread, peanut dressing
18 € | a,e,h,i,m

FENNEL SOUS VIDE
feta cream, romesco sauce, orange,
hazelnut, basil oil, herbs, ½ Focaccia
18 € | a,b,h

RAVIOLI
FILLED WITH PULLED PORK
celery cream, apricot espuma
cress, rye crumble
18 € | a,e,h,j,l

TAGLIERINI RAGÙ
burrata, slow-roasted tomato, basil pesto,
garlic breadcrumbs
17 € | a,h,j

PACCHERI "BABA GANOUSH"
eggplant, goat cheese, braised vegetables,
taggiasche olives, pomegranate
17,5 € | a,h,j

LEEK RISOTTO
oyster mushrooms, orange gel, Puschtra Breatl
18 € | a,h,m

VEAL CHOP
green bean cream, novelle potaoes, glazed carrots
30 € | a

FOR THE KIDS

PUMUCKEL

kid's pasta, tomato cream sauce

7 € | a, h

POPEYE

homemade spinach spätzle, ham cream sauce

8 € | a, h

DONALD DUCK

chicken nuggets, french fries

8 € | a, h

NEMO

fish fingers, french fries

8 € | h, k

SPONGEBOB PIZZA

corn, sausage

8 € | a, h

SPECIAL PIZZA

BRESAOLA

mozzarella, tomato, bresaola, rocket,
horseradish cream, Grana Padano, oregano

14 € | a, h

UMAMI

mozzarella, tomato, miso eggplant, spicy mayo
spring onion, peanuts, oregano

14 € | a, e, h, i, m

THE PIZZA'S

MARGHERITA

tomato, mozzarella, oregano 8,5 € | a,h

SCHINKEN PILZE

tomato, mozzarella, ham, mushrooms,
oregano 11 € | a,h

CAPRICCIOSA

tomato, mozzarella, ham, mushrooms,
artichoke, capers, olives, oregano 12,5 € | a,h

TEUFEL

tomato, mozzarella, spicy salami, peperonata,
Lombard peppers, oregano 12,5 € | a,h

SCHÖNBERG

tomato, mozzarella, bacon, asparagus, spinach,
boiled egg, Lombard peppers, oregano 13 € | a,h,j

ZOTTEL

tomato, mozzarella, spicy salami, anchovies,
capers, Lombard peppers, garlic, oregano 13 € | a,h,k

0815 ODER 0814

tomato, mozzarella, spicy salami, chanterelles, gorgonzola
or 4-cheese-Creme, oregano 13 € | a,h

BAUER

tomato, mozzarella, bacon, onion,
gorgonzola, garlic, oregano 12,5 € | a,h

BERGSTEIGER

tomato, mozzarella, peperonata,
bacon, chanterelles, oregano 12,5 € | a,h

NAPOLI

tomato, mozzarella, olives, capers, anchovies,
oregano 11,5 € | a,h,k

WERNER

tomato, mozzarella, spicy salami, onion, Lombard peppers,
bacon, garlic, oregano 13,5 € | a,h

FANTASIA

tomato, mozzarella, asparagus, spinach, spicy salami,
chanterelles, 4 cheese cream, peperonata, oregano 14 € | a,h

FEUERSTEIN

tomato, mozzarella, Lombard peppers,
spicy salami, anchovies, asparagus,
cherry tomatoes, oregano 13,5 € | a,h, k

SAN DANIELE

tomato, mozzarella, olives,
prosciutto crudo, oregano 12,5 € | a,h

BRUNEGG

tomato, mozzarella, chanterelles,
fried egg, salad, oregano 12 € | a,h,j

FITNESS

tomato, mozzarella, zucchini, brie cheese,
cherry tomatoes, oregano 13 € | a,h

RUCOLA

tomato, mozzarella, prosciutto crudo, rocket,
Grana Padano, oregano 13,5 € | a,h

ÖKO

tomato, ham, feta cheese, gorgonzola,
garlic, rocket, oregano 13 € | a,h

BÜFFELMOZZARELLA

tomato, buffalo mozzarella, rocket, cherry tomatoes,
homemade basil pesto, oregano 14 € | a,h

GRILLGEMÜSE

tomato, mozzarella, zucchini, bell pepper, carrot,
eggplant, oregano 13,5 € | a,h

SEEMANN

tomato, mozzarella, tuna, bay shrimps,
cocktail sauce, oregano 13 € | a,d,h,k

CALZONE

tomato, mozzarella, ham,
mushrooms, oregano 11 € | a,h

HANF

tomato, mozzarella, cream cheese, rocket,
balsamic cream, pomegranate, oregano
with hemp dough 13,5 € | a,h

FILONCINI

FILONCINO 1

Mozzarella, cherry tomatoes, asparagus, spinach,
tuna, bacon, oregano 12,5 € | a,h,k

FILONCINO VEGGIE

mozzarella, brie, leek, apple,
homemade basil pesto, oregano 13 € | a,h

FILONCINO 5

mozzarella, mascarpone, spinach, prosciutto crudo,
oregano 13,5 € | a,h

FILONCINO SEEMANN

Mozzarella, tuna, bay shrimps, cocktail sauce,
oregano 13 € | a,h,k

EXTRAS

HEMP DOUGH, HOMEMADE + 1 €

PIZZA BASE, GLUTEN FREE + 2 €

4 cheese cream, 2 €

artichoke, 1,5 €

brie cheese, 1,7 €

bufalo mozzarella 4,5 €

burrata 5 €

cocktail sauce 1 €

mushrooms 1 €

cherry tomatoes 1,5 €

feta cheese 1,8 €

cream cheese 1,5 €

bay shrimps 3 €

egg 1,2 €

gorgonzola 1,5 €

capers 1 €

garlic 0,5 €

corn 1 €

mascarpone 1,5 €

eggplant 1,7 €

salami 1,5 €

olives 1 €

Grana Padano 1,5 €

peperonata 1,5 €

basil pesto 1 €

bell peppers 1 €

chanterelle mushrooms 1,5 €

raw ham 2,5 €

rocket 1,5 €

anchovies 1,5 €

spicy salami 1,5 €

ham 1,2 €

asparagus 1 €

bacon 1,5 €

spinach 1 €

tuna 1,5 €

onion 0,8 €

ALLERGENE

a : milk

b : nuts

c : pine nuts

d : crustaceans

e : mustard

f : lupin

g : molluscs

h : gluten

i : peanuts

j : eggs

k : fish

l : celery

m : soy

PLEASE INFORM US OF ANY
ALLERGIES. THANK YOU.

Homemade, with love - that's our true philosophy.
We care about the freshness and quality of all our products.
90 % of our products (vegetables, fruit, coffee, milk...)
come from the region or from organic farming.

Frozen products may also be used where needed.

DRINKS

HOMEMADE LEMONADES

lemon or lingonberry

0,3 l 4,30 €

BIO APPLE JUICE "WEISSENHOF" UNFILTERED

0,2 l 2,70 € • 0,4 l 5,40 €

Schorle 0,2 l 2,40 € • 0,4 l 4,80 €

APPLE JUICE , ICE TEA, ORANGE JUICE

0,2 l 2,50 € • 0,4 l 5,00 €

PEPSI COLA, FANTA, SPRITE, LIMO, SPEZI

0,2 l 2,50 € • 0,4 l 5,00 €

COCA COLA CAN 0,3 3,50 €

COCA COLA ZERO

can 0,3 l 3,50 €

SKIWASSER

0,2 l 2,50 € • 0,4 l 5,00 €

ALMDUDLER

0,3 l 4,80 €

ORANSODA

0,2 l 3,1 € • 0,4 l 6,2 €

ELDERFLOWER JUICE, RASPBERRY OR SCHORLE

0,2 l 2,20 € • 0,4 l 4,40 €

CURRENT JUICE

0,2 l 3,50 €

Schorle 0,4 l 4,80 €

SANBITTER

white or red

3,20 €

WATER CARAFE

STILL

0,5 l 1,20 € • 1 l 2,50 €

PLOSE MINERAL WATER SPARKLING

0,2 l 1,20 €

0,5 l 2,50 € • 1 l 5,00 €

APERITIVI

LILLET WILD BERRY

5,50 €

HUGO HOMEMADE

elderflower. prosecco. soda

5,50 €

"SPECIAL" HUGO

lingonberry

5,50 €

*NON ALCOHOLIC WITH NON ALKOHOLIC SPARKLING WINE

APEROL SPRITZ

5,50 €

GIN TONIC

RONER Z44. TYROL TONIC

13,00 €

WEIN

HOUSE WINE CHARDONNAY

Glas 2 €
¼ 5 €
½ 10 €
1l 20 €

LUGANA DOC MONTE DEL FRÁ

glass 4,50 €
bottle 31,00 €

GEWÜRZTAMINER SELIDA DOC WINERY TRAMIN

glass 6,00 €
bottle 42,00 €

KERNER EISACKTALER WINERY

glass 5,50 €
bottle 38,00 €

GOLDMUSKATELLER WINERY BOZEN

bottle 31,00 €

LA CONTESSA
MANINCOR
BIODYNAMISCH
Cuvée: Weißburgunder 53 %,
Chardonnay 29 %,
Sauvignon Blanc 18 %
bottle 47,00 €

HOUSE WINE CABERNET

glass 2 €
¼ 5 €
½ 10 €
1l 20 €

LAGREIN CLASSICO DOC WINERY TRAMIN

glass 4,6 €
bottle 32 €

ST. MAGDALENER CLASSICO DOC WINERY BOZEN

glass 4,3 €
bottle 30 €

IL CONTE
MANINCOR
BIODYNAMISCH
Cuvée: Lagrein 41%,
Merlot 29%, Cabernet 17%,
bottle 47 €

BIER

FORST BEER
RADLER
0,2 l 2,40 € • 0,5 l 5,90 €

HEFE-WEISSBIER
ERDINGER
0,3 l 3,50 € • 0,5 l 5,90 €

FORST 0,0
NON-ALCOHOLIC
0,33 l 3,50 €

ERDINGER 0,0
NON-ALCOHOLIC
HEFE-WEISSBIER
0,33 l 3,50 €

ICHNUSA unfiltered
Flasche 0,33 l 4,10 €

GUSTAHR AHRNTAL

GUSTAHR "KUPFRANS"
Märzen beer with a robust
body, pleasant hop aroma
and mild bitterness.
bottle 0,33 l 5,50 €

GUST0*0
hop forward, dry,
refreshing
bottle 0,33 l 5,00 €

KAFFEE

coffeedecaffeinated ot
chocolateteafruitsherbsmint

DIGESTIF

MONTENEGRO
CYNAR
AVERNA
3,8 €

Grappa, Kranewit,
Williams, Obstler, Enzian
Heu, Zirm 3,00 €

Frangelico Haselnusslikör
Moosbeer 3,00 €

Limoncello Pellegrini 3,50 €

DIGESTIF

UNTERTHURNER DISTILLERY
FROM MARLING, SOUTH TYROL

WILD HERBAL BITTERS -
WALDKRÄUTERBITTER
bitter, tart with a fresh
mint accent.
4,00 €

BLUEBERRY LIQUEUR
Clear blueberry aroma,
smooth and elegant.
4,00 €

APRICOT SPIRIT
Clear, fruit-forward
apricot bouquet,
subtle almond notes.
4,00 €

MARZADRO
TRENTINO

DICIOTTO LUNE 4,50 €
Grappa from red & white
grape pomace,
aged in wooden casks.
Smooth, dry, intense, mellow.

TRENTINA BARRIQUE 4,00 €
Grappa aged in barrique barrels.
Aromatic, smooth, and delicate.

GRAPPA ANFORA 4,50 €
Grappa refined in clay amphorae.
Smooth, elegant.