






Hors d'oeuvre and first courses






-   Winter mix salad with steamed pumpkin, green apples, burrata and walnuts € 18,00 7,8
- Artichoke tartlet with culatello di Zibello and mountain cheese mousse € 20,00 1,3,7,12
- Fresh salmon tartare with avocado, wasabi sauce, sesame seeds and toasted bread € 23,00
(gluten-free bread upon request) 1,4,7,11
- Curry tempura prawns on banana leaf, Thai salad and sweet and sour sauce € 23,00 1,2,3,6,9,10
- Fried potato leaves with steamed cabbage and roasted speck € 18,00 1,3,7
- Consommé with semolina dumplings € 12,00 1,3,7,9
-  Onion soup au gratin € 15,00 1,7,9,12
-  Pressed cheese dumplings on sauerkraut salad and hazelnut butter € 17,00 1,3,7,8
- Homemade tagliatelle with roe deer ragout € 22,00 1,3,6,9,10
- Mountain pine risotto with porcini mushroom confit € 20,00 1,7,9
- Spaghetti with mullet bottarga and herbs crumble € 22,00 1,3,4,7
-  Lentil flour tagliolini pasta with pistachio pesto, € 21,00
cherry tomatoes and prawns 2,5,7,8
- Potato gnocchi with local lamb ragout, pumpkin foam and speck powder € 22,00 1,3,7,9

Gluten-free bread and pasta upon request

 Gluten-free

 Vegetarian

Conscious food for body and soul

 	Armentarola rice bowl	€ 12,00 (small)	€ 18,00 (large)	
	Chickpeas, rice, cherry tomatoes, carrots, pumpkin, sprouts, edamame and red beets			8
	<i>with buffalo mozzarella</i>		addition € 8,00	7
	<i>with fresh marinated salmon</i>		addition € 11,00	4
 	<i>with 100% planted vegan chicken (no soy)</i>		addition € 8,00	
	Rice noodles "Pad Thai" with vegetables, prawns from the wok and roasted peanuts	€ 23,00		1,2,5,6,11,12
	Polenta gratinated with cheese and sautéed mushrooms	€ 20,00		1,7,9
 	Thai vegetables with red curry, coconut milk and basmati rice	€ 22,00		6,7,9
	<i>with grilled chicken breast</i>		addition € 8,00	
	<i>with prawns</i>		addition € 12,00	2

For our little guests

	Penne Pasta with ragout or with fresh tomato sauce and mozzarella cherries			1,3,7,9
	€ 15,00 (small) € 18,00 (large)			
	Spätzle with cream and ham	€ 15,00 (small)	€ 18,00 (large)	1,3,7
	Spaghetti Carbonara style ham	€ 15,00 (small)	€ 19,00 (large)	1,3,7
	Mickey Mouse - Small veal cutlet Milan style with French fries (vegetables on request)	€ 25,00		1,3
	Sausage or würstel with French fries	€ 22,00		1,3,9,12

Gluten-free bread and pasta upon request

 Gluten-free

 Vegetarian

Meat

Grilled venison medallion with juniper sauce, cranberry crumble, potato croquettes and red sauerkraut	€ 48,00	1,3,7,9
Guinea-fowl breast in walnuts and honey crust with pumpkin puree, glazed chestnuts and fried gnocchi	€ 40,00	1,3,7,8,9
Veal cheek in Lagrein sauce with smashed potatoes and stewed cabbage	€ 44,00	1,7,9
Gulash of local ox shoulder with speck dumplings and polenta	€ 38,00	1,3,7,9
Lamb nut rosé with blueberry jus, grilled vegetables, smashed potatoes and pistachios granules	€ 42,00	1,3,7,9
“Gröstl” farmer style with roasted speck and sauerkraut salad (roasted potatoes, onions, beef)	€ 30,00	1,7,9
Chateaubriand served on hot stone, (500 gr. – min. 2 pers.) sauce Béarnaise, grilled vegetables and potatoes of the day		1,3,6,7
- with Black Angus filet	€ 160,00	
- with USA Prime Beef filet	€ 190,00	
Plate „Armentarola“ (4 pers.)	€ 160,00	
(the legendary plate of mixed meats with assorted vegetables) (3 pers. €140,00)		1,3,7,9,10
“Armentarola” Tartare of ox filet seasoned at the table with toasted bread 120 gr. € 38,00 / 180 gr. € 45,00		1,3,9,10
	(gluten-free bread on request)	

Fish

Sole from the grill or with almond and pear butter and vegetables of the day	€ 46,00	1,3,4,7,8,10
Shrimps from the wok with Asian vegetables and basmati rice	€ 42,00	1,2,6,7,11,12

Gluten-free bread upon request

 Gluten-free

 Vegetarian

Dessert

⊗ Hot chocolate mousse with hazelnut semifreddo and caramelized peanuts	€ 20,00	3,5,7,8,12
⊗ Vanilla crème brûlée with coffee ice cream pralines	€ 18,00	3,6,7,8
Profiteroles stuffed with vanilla cream and chocolate sauce	€ 18,00	1,3,6,7,8
⊗ Fruit plate with homemade elder sorbet	€ 16,00	
Apples fritters with vanilla sauce and ice cream	€ 16,00	1,3,6,7,8,12
Hot chocolate tartlet with cream ice-cream	€ 20,00	1,3,5,6,7
“Salzburger Nockerln” with vanilla sauce and cranberries (min. 2 pers. – 20 min.)	€ 25,00 (pp)	1,3,7
Date brownies with hazelnut ice cream and caramel sauce	€ 20,00	1,3,5,7,8,12
Tarte Tatin with vanilla ice cream and caramel sauce	€ 18,00	1,3,6,7,12

Our ice cream and cakes are homemade!

⊗ Gluten-free

🌱 Vegetarian

Service – Bread € 2,00

Extra charge for large portions € 4,00

We inform you that some products could be deep frozen.

If you suffer from any allergy or intolerances, please ask a member of staff for any information about the ingredients in the food we serve.

Our kitchen staff is competent and trusted, so that we assure reliability and attention to prepare all menu for people with food allergies. Nonetheless we cannot give any insurance.

Allergens: 1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts
9. Celery 10. Mustard 11. Sesame 12. Sulphurdioxide and sulphites 13. Lupin 14. Molluscs