

Aperitif

Rhubarb-Raspberry Spritz	8,5
Lava-Nilla Spritz	8,5
Sarti-Rose Spritz	6,9
Perlaetus Extra Brut, Kloster Neustift	6,9
FeralDrink NO1 (non-alcoholic)	5,0

Bier

Opperbacco	4,9
American IPA 6,5 % citrus notes, tropical fruits, resinous, light-bodied, dry & bitter finish	

White wine

Silvaner Kloster Neustift 2023, Neustift	5,1
Pinot Grigio 2024, Köfererhof, Neustift	5,8
Kerner 2024, Strasser, Neustift	5,4
Lugana Pansere 2024, Fraccaroli Verona	5,4

Rosé wine

Minuty M Rosé 2023, Côtes de Provence	5,4
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Red wine

St. Magdalener 2024, Waldgries, Bozen	5,4
Pinot Nero Praesulis 2023, Gumphof, Völs	7,3
Lagrein Collection 2023, Bozen	5,4
Cabernet 2021, Wassererhof, Völs am Schlern	7,3

Fresh Kitchen

12:00 - 14:15 | 18:30 - 21:15



DRINKS
MENU

Soup

Cream of Asparagus Soup	11,9
chive oil & potato - herb tart	

Cold starters

Homemade marinated salmon	18,9
asparagus mousse & strawberries	

Baked Grey Cheese	17,9
beetroot carpaccio & wild herb salad	

South Tyrolean beef tartare	100 g 21,9
mustard-apple chutney & wild garlic butter	160 g 24,9

Warm starters

Parmesan risotto	18,5
green & white asparagus, radishes & quail's egg from Oberfreihof	

Homemade spinach tortelli	17,9
artichoke, fresh goat cheese cream, hazelnut crunch & sage - butter	

Nettle and mountain cheese dumplings	16,9
sauerkraut and kohlrabi salad & crispy speck stripes	

Wild Garlic Tagliatelle	19,5
burrata cheese, confit tomatoes & pine nut-pesto	

Penne or Bavette	15,5
freshly cooked with your choice of sauce: Tomato-Mozzarella, Bolognese, Pesto or Carbonara	

Lunch Salad Buffet

regional Salads, herbs, grains, vegetables, dressings, olive oil & balsamic vinegar	7,5
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Dinner

mixed salad from the kitchen	7,5
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Main courses

Sesam Burger	23,9
100% South Tyrol beef, duo of asparagus, Bolzano sauce, herb - ham, cress, alp cheese & potato wedges	

Sea bass fillet	26,9
young spinach, herb - tomato, potato - straw & Silvaner - foam	

Fresh white and green asparagus	24,9
organic potatoes, Bolzano sauce & herb ham	

Braised beef cheek	27,5
wild garlic and potato mousse, spring onion, shiitake mushrooms & radishes	

Beef Tagliata	34,9
wild salad, coloured tomatoes & potatoes with herbs	

from the GRILL

Spare ribs	22,5
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South Tyrolean Rib Eye ca. 350g	39,9
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South Tyrolean Wagyu chuck flap approx. 180g	36,9
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Picanha from South Tyrolean Wagyu ca. 140g	37,9
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Sides

2	crispy chips & mixed salad or grilled green asparagus
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Dips

3	salsa verde, spicy tomato dip & sour cream dip
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Choose your 3 course menu

1 main course plus 2 courses of our
menu
(excluded grill)

62 €

gluten free vegetarian lactose free