Aperitif

Peaky Peach Spritz	8,5
Lava-Nilla Spritz	8,5
Sarti-Rose Spritz	6,9
Praeclarus Brut, St. Pauls, Appiano	6,2
Franciacorta Berlucchi	8,9
FeralDrink NO1 (non-alcoholic)	5,1

Beer

Birra Perugia 5,0
Pale Ale 5,2 %
tropical fruit, citrus fruits, with resinous & spicy notes, a pleasant & juicy body, and a slightly bitter finish

White wine

Veltliner Rigger 2022, Griesserhof, Varna	6,0
Kerner Aristos 2025, Valle Isarco, Chiusa	6,0
Pinot Bianco Anna 2023, Tiefenbrunner	5,9
Lugana Pansere 2024, Fraccaroli Verona	5,5

Rosé wine

Bardolino Chiaretto 2025 Cavalchina, Veneto	5,6

Red wine

St. Magdalener 2025, Pfannstiel, Bozen	5,6
Pinot Nero ris. Flora 2022, Girlan	6,5
Lagrein ris. 2022, Abtei Muri, Bolzano	7,2
Cabernet ris. 2021, Thurnhofer, Bolzano	7,8

Fresh Kitchen

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

DRINKS MENU

Soup

South Tyrolean barley soup 10,9
potato-ricotta “tirtl” & smoked pork loin

Cold starters

Autumn salad 18,9
figs, goat cheese, nuts & bread croutons

Marinated tuna tartare 20,5
teriyaki, mango sauce, white tomato mousse & carasau bread

South Tyrolean beef tartare 100 g | 21,9 / 160 g | 24,9
fig chutney, salted butter & pickled chanterelles

Warm starters

Creamy Parmesan Risotto 17,9
South Tyrolean Apple, Thyme, chestnuts & walnuts

Beetroot ravioli 19,5
king oyster mushroom, gremolata, hazelnuts & feta

Potato dumplings 18,5
pumpkin, sage-poppyseed butter & pumpkin seed-crunch

Homemade wholewheat tagliatelle 17,9
ragout from wild boar, vegetables & lovage oil

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

Dinner

mixed salad from the kitchen 6,5

Main courses

Sesam Burger 23,9
100% South Tyrol beef, alpine cheese, caraway cabbage salad, bacon & horseradish mayonnaise

Alpine char 29,9
hokkaido squash, romanesco, pomegranate & baby potatoes

Braised suckling pig cheek 27,9
celery, mushrooms & sugar snap peas

Porcini bread dumpling 18,9
pea cream, wild herb salad & radishes

from the GRILL

Rack of veal 300g	31,9
Rib eye from Schalders	39,9
Beef flanksteak 300g	37,9

Sides

2 crispy chips & mixed salad or grilled zucchini

Dips

3 salsa verde, spicy tomato dip & sour cream dip

Choose your 3 course menu

1 main course plus 2 courses of our menu
(excluded grill)
62 €

gluten free · vegetarian · lactose free

the Best Wines of Italy 2026 by Gambero Rosso