

Aperitif

Rhubarb-Raspberry Spritz	7,9
Lime-Thyme Spritz	7,5
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 Gols 2023, Griesser, Vahrn	5,9
Pinot Grigio 2024, Köfererhof, Neustift	5,8
Kerner 2024, Strasser, Neustift	5,4
Lugana Pansere 2024, Fraccaroli Verona	5,4

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	

Potato dumplings	17,9
dandelion, pecorino cheese, rhubarb compote & lemon - thyme - espuma	

Herb Tagliatelle	20,5
lamb ragout made from Villnösser "Brillenschaf" & cranberries	

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	

Beef duo	34,9
pan-fried & braised, pointed cabbage, celery cream & cherry	

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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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