
COLD STARTERS

Salad Bowl

colorful salads with fennel, peppers, cucumber and nuts
€ 9.50 | € 12.50

Beef tartar

with chives ice-cream and homemade brioche
100 g € 21.00
150 g € 31.00

Lukewarm calf's head

with tomato vinaigrette and chanterelles
€ 17.50

Fried prawns

on pomelo and avocado
€ 18.50 | € 21.50

STARTERS

Valle Isarco wine soup

with puff pastry sticks and cinnamon bread croutons
€ 12,50

Homemade Tagliolini

with black Norcia truffle
€ 27.50 | € 30.50

Homemade "Schlutzkrapfen"

with browned butter and parmesan cheese
€ 17.50 | € 20.50

MAIN COURSES

Wok vegetables

with red curry and basmati rice
€ 19.00

Winter cod

in tomato fond with spinach and chives potatoes
€ 27.50

Corn-fed chicken breast

in dried tomato and majoram sauce with pack choy and truffle potatoes
€ 24.00

Fillet of ox

in parmesan crust and vegetable Gröstel
€ 34.00

DESSERTS

Choice of regional cheese

with fruity mustard
€ 13.50 | € 18.50

Sorbet made from Fragolino grapes

on sour cream foam
€ 10.50

Chocolate variation

€ 12.00

Chocolate dessert "Drei Zinnen"

on rum sauce with passion fruit ice-cream
€ 13.50

Cigarillo

with vanilla ashtray
€ 14.50



Einhorn Gourmetstube

We also await you in **Gourmetstube Einhorn**, awarded with:



In case of food allergies and intolerances, we kindly ask you to inform our service staff when ordering. They will be happy to provide you with detailed information.

Cover charge: € 3.00

Indication of provenance of meat, dairy products and eggs: We always try to use local ingredients. If necessary, ingredients from the EU and non-EU are used.

When needed, frozen products are used.