


## COLD STARTERS


**Mixed salad**   
with house dressing  
€ 7.50 | € 10.50

**Paprika and tomato gazpacho**   
with "burratina"  
€ 15.50 | € 18.50

**"San Daniele" salmon trout fillet**  
lightly smoked  
on beetroot slices  
with apple and celery salad  
€ 18.60 | € 21.60  
*Wine recommendation:*  
**Sylvaner 2024**  
*Winery Köjfererhof*  
0.1 l € 6.50 | 0.75 l € 38.00

**Beef tartare "Alps Beef"**  
with homemade brioche  
and chive ice cream  
100 g € 23.50  
150 g € 30.50


**Baked calf's sweetbread**  
on mixed asparagus salad  
with ginger mayonnaise  
€ 17.50 | € 20.50


**Lukewarm calf's head**   
with tomato vinaigrette  
and crosny from the local  
farmer  
€ 17.50


**Goose liver parfait**  
with dried apricot cream  
and date brioche  
€ 21.50

## STARTERS

**Foamy cress soup**  
with duck bacon  
€ 12.50

**Valle Isarco wine soup**   
with puff pastry stick  
and cinnamon bread croutons  
€ 13.50


**Potato gnocchi**   
with mixed asparagus  
€ 18.50 | € 21.50

**Tomato risotto**   
with burratina and basil  
€ 17.50 | € 20.50

**Spaghettini**  
with broccoli, nuts,  
diced tomatoes  
and bottarga di muggine  
€ 18.50 | € 21.50

**Homemade "Schlutzkrapfen"**   
made with rye from  
Huaberhof farm  
filled with spinach  
with brown butter  
and parmesan cheese  
€ 18.50 | € 21.50

## MAIN COURSES

**Sauerkraut pockets**   
with herb cream  
and spring spinach  
€ 18.50

**White asparagus**  
with farmhouse ham,  
Pflerer potatoes  
and Bozner sauce  
(also available vegetarian)  
€ 24.00

**Trout fillet**  
in lemongrass coconut broth  
with green asparagus  
and mustard leaf salads  
€ 28.50

**Roasted corn-fed chicken breast**  
with bacon rösti  
and tarragon carrots  
€ 25.50

**Beef fillet**  
with parmesan and truffle  
crust, pepper sauce, sautéed  
pak choi with sesame  
and potato ring  
€ 34.50

## DESSERTS

**Choice of regional cheese**  
with fruity mustard  
€ 13.50 | € 18.50

**Passion fruit ice cream**  
on white chocolate foam  
€ 10.50

**Apple yogurt tiramisu**  
with strawberry ice cream  
€ 11.50

**"3 Peaks"**  
made of white chocolate  
with a wild blueberry core  
and strawberry sparkling wine  
€ 12.00

**Our classic since 2006: Cigarillo**   
with vanilla ashtray  
€ 14.50

**Einhorn** 

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

For shared joy: We are happy to serve  
your dish on two plates – surcharge  
€ 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.



WINE LIST