



EISACKTALER KOST
SAPORI DELLA VALLE ISARCO

est. 1972

Cold starters

Dandelion and apple salad

with chopped eggs and bacon strips

15,00



Beetroot

as carpaccio with mountain cheese balls in "Schüttelbrot" bread crust

15,00

Two kinds of smoked mountain trout

as a mousse and in slices with fennel salad

18,00

Smoked meat rolls

with white radish salad on mustard sauce

16,50

Beef tartare (100 g)

on lamb's lettuce sauce with homemade onion bread and quail egg from our farm

21,00



Carpaccio from the horse's back from our own farm

with apple and kohlrabi salad and pickled barley

18,50



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Out of the soup pot

Clear chicken essence

with own garnish and herb dumplings

10,00

Sauerkraut soup

*with South Tyrolean bacon rolls and horseradish
(vegetarian option available)*

13,50

Celery soup

with roasted sweetbreads and parsley oil

13,50

Warm starters

Rosemary pasta

*with sprouted cabbage and South Tyrolean pancetta
(vegetarian option available)*

16,00



Polenta Ravioli

filled with beef ragout from our own farm

17,50

Black pudding and barley risotto

*with Melix apples and leek
(vegetarian option available)*

17,00

Deer and potato pralines

on liquid savoy cabbage

17,50

*We are also happy to serve you the homemade pasta dishes as main course portions
for an extra charge of 3.00 €*



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Main courses

Fillet of alpine char

in cauliflower stock with artichoke betony and Swiss chard

29,00

Sautéed strips of chicken

with mushroom cream, roasted dumplings and vegetables

27,00

Suckling pig cutlets

with dark smoked beer sauce, bacon beans and baked potatoes

28,00

Gratinated veal rib

with apple and cabbage salad and spicy tomato sauce

24,00

Beef shoulder

braised in Valle Isarco Zweigelt wine with carrots and potato croissant

27,00

Venison medallions

in fermented walnut sauce with red cabbage and "Schupfnudeln"

37,00



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The sweet finish

Bronze fennel sorbet

on sour cream foam

9,50

Rosehip mousse

with natural yoghurt and strawberries

11,00

Flambéed curd cream

with hay milk ice cream and berries

12,50

Buckwheat tartlet

filled with honey mousse and mountain pine ice cream

11,50

Chocolate poppy seed praline

with wild blackberries in an elderberry sauce

10,50



2 euros of this dish will be donated to the association "Trotzdem reden Onlus", which looks after people from South Tyrol who have little or no spoken language

Cheese

Selection of local cheeses *with various fruit mustards*

small portion

13,50

large portion

18,50



This year's soft cheese "Rughi" from Degust in Vahrn is available during the Eisacktaler Kost. The name comes from the Germanic "rughi" for rye, and simply means grain. This soft cheese is a goat's cheese from Unteregger in Vals, which is matured in the cellar on rye straw and has been specially refined for the Eisacktaler Kost.

€ 3,00 – "cover charge" freshly baked bread, spread

Our kitchen mainly uses local products, but also frozen products if required.