

COLD STARTERS

Mixed salad 
with croutons
and house dressing
€ 7.50 | € 10.50

Pike-perch fillet
marinated with
beetroot
with vegetable salad
€ 15.50 | € 18.50

Tartare of beef 
from our own farm
with homemade brioche
and chive ice-cream
100 g € 21.00
150 g € 31.00

Lukewarm calf's head 
with tomato vinaigrette
and pickled porcini
mushrooms
€ 17.50

STARTERS

Valle Isarco 
wine soup
with puff pastry stick
and cinnamon bread croutons
€ 12.50

Wild garlic soup
with scallop
€ 12.50

Tomato risotto 
with stracciatella, confit
tomatoes and pesto
€ 15.50 | € 18.50

Homemade 
“Schlutzkrapfen” 
with browned butter
and parmesan cheese
€ 17.50 | € 20.50

MAIN COURSES

White asparagus
with herb ham, potatoes
and Bolzano sauce
(vegetarian option available)
€ 25.00

Fillet of sea bream
with braised spiced fennel,
red curry sauce,
and olive potatoes
€ 29.50

Corn-fed chicken
breast
in mustard seed sauce
with asparagus
and potato croquettes
€ 28.00

Saddle of lamb
with bacon beans
and dauphine potatoes
€ 32.00

Hereford beef
entrecôte
in a fried onion crust
with kohlrabi vegetables
and Château potatoes
€ 34.50

DESSERTS

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

Pomegranate sorbet
with homemade lavender
syrup foam from our garden
€ 9.50

Variation of chocolate
with berries
€ 12.50

Three Peaks
„Drei Zinnen“
of chocolate and brownie
on rum sauce
€ 12.50

Cigarillo 
with vanilla ashtray
€ 14.50



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.