



Alpine-Mediterranean cuisine: light, pleasurable & full of taste

Veal slices with tuna sauce, parmigiano cheese and fried cappers

Melon with Prosciutto ham and brown bread chips

Carpaccio of carne salada with arugula, parmigiano and artichokes

Smoked salmon tartare on cucumber carpaccio

Fresh pasta as desired - with tomatoes, pesto, meat ragout, carbonara, arrabbiata or all'aglio e olio

South Tyrolean spinach dumplings with tomato compote and parmesan foam

Wienerschnitzel of veal with cranberries, potato-cucumber salad or French fries

Pink roasted beef ribeye 280 g with arugula, cherry tomatoes, parmesan shavings and balsamic vinegar

Forktender veal cheek braised in local Lagrein red wine with potato puree, vegetables and herb sauce

Small side salad with green salad, cucumber and tomatoes

We grill fish and meat from the premium butcher's shop "Damini" (Italy's only Michelin-starred butcher's shop) and we serve it with grilled vegetables and herbal butter or sauce bernaise as well as roasted potato or French fries or thick sweet potato fries:

Salmon tranche 180 gram

Sea bass fillet 180 gram

Tender veal chop 300 gram "selection Damini" 280 gram with bone

Beef entrecôte 250 gram „selection Damini“

Bistecca alla Fiorentina - juicy Italian T-bone steak "selection Damini"
1100 gram with bone for 2 person

Tomahawk steak from Black Angus "selection Damini"
1100 gram with bone for 2 person

.. and to end a nice dessert

Tiramisù Irma

Crème brûlée

Cheese plates

Selected, matured cheeses from Italy
and France with chutneys and mustards
3 varieties / 5 varieties