

## STARTERS

Lukewarm saddle of deer (rosè) / pancetta bacon    
chestnut / spring onion / apricot € 20,50

Fried veal sweetbread  
Medjool date / salad hearts / kumquat € 19,50

### OUR CLASSIC

Smokehouse specialties “Langge” / mixed pickles  
cheese from “Hochgruber” in Selva dei Molini € 19,50

## SOUPS

Cream of pumpkin soup    
“Goaslick” goat fresh cheese € 11,00

### OUR CLASSIC

Barley soup   
smoked meat cubes / spinach “Tirtl” € 9,00

## HOMEMADE HOT APPETIZERS

Homemade Tagliolini noodles  
smoked butter / braised radicchio € 17,50

Risotto “Melotti” / black truffle   
rosa roasted from roe deer knuckle € 20,50

### OUR CLASSIC

“Schlutzkrappen” / brown butter  
parmesan cheese € 17,50


## MAIN DISHES

Bantam chicken from the oven  
for 2 person (cooking time 30 minutes) € 49,00

Rosa roasted veal chop / thyme sauce  
potatoes / chard € 26,00


Roasted beetroot  
laurel foam / prune / sea salt € 20,50

### OUR CLASSICS

“Michael Pacher” Pan: rosa roasted beef and deer   
roasted potatoes / vegetables / porcini mushroom sauce € 29,50

Local beef goulash  
bacon dumplings / sour cream € 23,50

## CHEESE

Cheese selection from “Stockner’s Genussbunker” in San Lorenzo   
 (“Genussjäger” / Pecorino sheep cheese / blue cheese / “Goasglick” goat cheese)  
homemade chutney € 19,50

## DESSERT

Discover our daily changing dessert creations!

Ask our service staff for today's highlights and top off your meal with a sweet treat!

 gluten-free

 lactose-free

Please note that all allergens may be present.  
We ask you to inform us about allergies or intolerances when ordering.

All used herbs, some salads and vegetables come from our garden.

We always try to use local ingredients (meat, dairy products and eggs).  
If necessary, ingredients from the EU and non-EU are used.