

STARTERS

Beef tataré crispy bread	€ 25,00
Beetroot raviolo   goat cheese / hazelnuts	€ 18,00
Roasted carrot / cocoa crumble  carrot-orange-sauce	€ 15,50

OUR CLASSIC

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

SOUPS

Creamy porcini mushroom soup / black truffle  “Berggenuss” cheese from the Bunker	€ 11,50
OUR CLASSIC	
Barley soup  smoked meat cubes / spinach “Tirtl”	€ 10,50

HOMEMADE HOT APPETIZERS

Taleggio cheese “Bottone” pear / roasted nuts / pollen	€ 18,00
Risotto “Melotti” / sour butter  pine nuts / yeast / oyster leaf	€ 18,50
OUR CLASSIC	
“Schlutzkrapfen” / brown butter grated “Grana Padano” cheese	€ 18,00

MAIN DISHES

Vegetable one pot / baby spinach  	€ 29,00
bio-olive oil / cheek of veal	
Roasted jewfish filet	
potato cream / fennel / crispy onion	€ 27,50
Chard / cauliflower / truffle	
cumin “krapfen”	€ 22,00
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	€ 24,50

CHEESE

Cheese selection from “Stockner’s Genussbunker” in San Lorenzo 	
(“Genussjäger” / Pecorino sheep cheese / blue cheese / “Goasglick” goat cheese)	
homemade chutney	€ 21,50

DESSERT

Warm chocolate foam / chili	
butter cookie / homemade vanilla ice-cream	€ 12,00
Eclair / raspberry compote	
“namelaka” pistachio-stracchino cream	€ 12,00
“Kaiserschmarrn” / apple compote	
cranberry jam	€ 12,00
OUR CLASSICS	
Ice-cream cake “Langgenhof”	€ 8,50
Warm apple strudel / homemade vanilla ice-cream	€ 7,50
Homemade sorbet / shortcrust pastry crumble 	€ 7,50

 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.