

Kalte Vorspeisen & Salate – antipasti & insalate

<p style="text-align: center;">Bruschette-Variation ^{1,4}</p> <p>Tomate Grillgemüse Artischocken Sardellen</p> <p style="text-align: right;">11,-</p>	<p style="text-align: center;">Bruschette miste ^{1,4}</p> <p>pomodoro verdure alla griglia carciofi acciuغه 11,-</p>
<p style="text-align: center;">Gebratene Leber vom Lamm</p> <p>Frühlingsalat Vinaigrette</p> <p style="text-align: right;">11,-</p>	<p style="text-align: center;">Fegato d'agnello</p> <p>insalata primavera vinaigrette</p> <p style="text-align: right;">11,-</p>
<p style="text-align: center;">Rote Beete Carpaccio ^{7,8}</p> <p>Burrata Pistazien Krensauce</p> <p style="text-align: right;">11,-</p>	<p style="text-align: center;">Carpaccio di Barbabietola ^{7,8}</p> <p>burrata pistacchi salsa di rafano</p> <p style="text-align: right;">11,-</p>
<p style="text-align: center;">Schüttelbrotpalatschinken ^{1,3,7,8,9}</p> <p>Topfen Apfel-Sellerie-Walnuss-Salat</p> <p style="text-align: right;">10,-</p>	<p style="text-align: center;">Crespelle di pane schüttelbrot ^{1,3,7,8,9}</p> <p>ricotta insalata di mele-sedano verde- noci 10,-</p>
<p style="text-align: center;">Gemischter Salate</p> <p>Zutaten je nach Saison</p> <p style="text-align: right;">5,-</p>	<p style="text-align: center;">Insalata mista</p> <p>ingredienti stagionali</p> <p style="text-align: right;">5,-</p>
<p style="text-align: center;">Krautsalat mit Speck</p> <p style="text-align: right;">6,-</p>	<p style="text-align: center;">Insalata di cappucci con speck</p> <p style="text-align: right;">6,-</p>



Warme Vorspeisen – primi



Hausgemachte Schlutzkrapfen ^{1,3,7}
 braune Butter | Südtiroler micro greens
 15,-

“Schlutzkrapfen” fatti in casa ^{1,3,7}
 burro fuso | microgreens alto atesine
 15,-

Möhren-Risotto ⁷
 Südtiroler Lammschinken | Safran-Birne
 15,-

Risotto alle carote ⁷
 prosciutto d’agnello dall’Alto adige | pera al
 zafferano 15,-



Knödeltris ^{1,3,7}
 Spinat | Käse | rote Beete | Krautsalat
 15,-

Tris di canederli ^{1,3,7}
 spinaci | formaggio | barbabietola | capucci
 15,-

Bärlauch-Bandnudel vom Eggerhof ^{1,9}
 Ragout vom Südtiroler Lamm
 15,-

Tagliatelle aglio selvatico da Eggerhof ^{1,9}
 ragù d’agnello dall’Alto Adige
 15,-



Rote Gnocchi ^{1,3,7,8}
 Rosenkohl | Haselnüsse | Zitrusbutter
 15,-

Gnocchi rossi ^{1,3,7,8}
 Cavoletti di Bruxelles | Nocciole | Burro di agrumi
 15,-



Spaghetti ¹
 Aglio e olio 13,-

Spaghetti ¹
 Aglio e olio 13,-

Suppen – zuppe

Frittaten ^{1,3,7,9}
 Rinderkraftbrühe | Frittatenstreifen
 8,-

Crespelle ^{1,3,7,9}
 consommé di manzo | tagliolini di crespelle
 8,-

Speckknödelsuppe ^{3,7,9,10}
 Rinderkraftbrühe
 8,-

Canederli di speck ^{3,7,9,10}
 consommé di manzo
 8,-

Bärlauchsuppe ^{1,7}
 7,-

Crema di aglio selvatico ^{1,7}
 7,-



Hauptspeisen - secondi

<p style="text-align: center;">Falafel ^{1,3,11}</p> <p style="text-align: center;">Chili Humus Datteln Salat</p> <p style="text-align: right;">15,-</p>	<p style="text-align: center;">Falafel ^{1,3,11}</p> <p style="text-align: center;">chili humus datteri insalata</p> <p style="text-align: right;">15,-</p>
<p style="text-align: center;">Zucchiniomelette ^{3,7}</p> <p style="text-align: center;">micro greens Früh-Kartoffeln bio</p> <p style="text-align: right;">16,-</p>	<p style="text-align: center;">Frittata di zucchini ^{3,7}</p> <p style="text-align: center;">micro greens patate novelle biologiche</p> <p style="text-align: right;">16,-</p>
<p style="text-align: center;">Kotelette vom Südtiroler Lamm ^{3,7}</p> <p style="text-align: center;">Polentasoufflé grüner Spargel</p> <p style="text-align: right;">22,-</p>	<p style="text-align: center;">Cotolette d'agnello dall'Alto Adige ^{3,7}</p> <p style="text-align: center;">soufflé di polenta asparagi verdi</p> <p style="text-align: right;">22,-</p>
<p style="text-align: center;">Südtiroler Forelle gebraten ^{4,7,8}</p> <p style="text-align: center;">Mandel-Butter Früh-Kartoffeln bio Gurkensalat</p> <p style="text-align: right;">19,-</p>	<p style="text-align: center;">Trota intera dell'Alto Adige alla griglia ^{4,7,8}</p> <p style="text-align: center;">burro alle mandorle patate novelle biologiche insalata di cetrioli</p> <p style="text-align: right;">19,-</p>
<p style="text-align: center;">Gulasch vom Südtiroler Lamm in dunkler Biersauce ^{1,3,9}</p> <p style="text-align: center;">weiße Bohnen Feigen Ofenkarotten</p> <p style="text-align: right;">23,-</p>	<p style="text-align: center;">Gulasch d'agnello d'Alto Adige in salsa di birra scura ^{1,3,9}</p> <p style="text-align: center;">fagioli bianchi fichi carote dal forno</p> <p style="text-align: right;">23,-</p>

Dessert – dolci

Ricotta-Tarte^{1,3,7,8}

Orangen | Mandel 8,-

Schokoladen Panna Cotta⁷

Karamellisierter Ananas 8,-

Apfelstrudel^{1,3,7,8}

hiesig Vanilleeis | Sahne
8,-

Affogato Deluxe^{3,7}

Espresso | *"Hiesig"* Vanilleeis | Rom
9,50

Affogato "de Luis"^{3,7,8}

Espresso | *"Hiesig"* Vanilleeis | Noisetto bianco
9,50

Südtiroler Rum | **"Moosbauer" Schokolade**

made by Karuna  8,-

Eis aus Südtirol *"Hiesig"* 1,80/Kugel

Vanille^{3,7} | Schokolade^{6,7} | Stracciatella^{6,7} |
 Haselnuss^{7,8} | Holunder-Melisse^{7,8} |
 Joghurt⁷ | Himbeere | Zitrone

Torta di ricotta^{1,3,7,8}

arancia | mandorle 8,-

Panna cotta al cioccolato⁷

ananas caramellato 8,-

Strudel di mele^{1,3,7,8}

gelato alla vaniglia *hiesig* | panna
8,-

Affogato Deluxe^{3,7}

café | gelato alla vaniglia | rum
9,50

Affogato "de Luis"^{3,7,8}

café | gelato alla vaniglia | noisetto bianco
9,50

Rum *made in Alto Adige* | **cioccolata "Moosbauer"**

made by Karuna  8,-

Gelato dall'Alto Adige *"Hiesig"* 1,80/pallina

vaniglia^{3,7} | cioccolato^{6,7} | nocciola^{7,8} | lampone |
 yogurt⁷ | stracciatella^{6,7} |
 fiori di sambuca-melissa^{7,8} | limone