

# alpes tavern veranda

four course surprise menu for € 72 or á la carte

## cold starters

### asparagus from terlano

as ratatouille with asparagus peel cream, bolzano sauce foam and asparagus – ice – cream

€ 20

### farmer's aspic of char

with cucumber kimchi, sour cream salsa, nettle, mustard seeds and elderberry capers

€ 18

### beef tatar

with potato rösti, fermented mustard seed cream, spruce and sourdough ciabatta (120g / 200g)

€ 22 / 32

### fast salami ® (for two)

homemade „speck“ with various garnishes

€ 28

## warm starters

### bread “in brodo“

ravioli made of left-over bread with bread filling, bread vinegar foam, bread broth and sourdough powder

€ 22

### tubettoni

with spontaneous herbs salsa, mushroom shoyu, cranberries and miso – lardo

€ 20

### rice from termeno and saffron

with glazed veal shank, herbs gremolata, onion crunch and hops air

€ 22

### bread dumpling pot (for two)

“pusterer pressknödel“ with braised white cabbage

€ 34

## main courses

### trout miller's

with sumac – parsley crust, potato foam and grilled broad beans

€ 34

### traminer corn and sarner mushrooms

polenta tart and sphere with Genussjäger cheese, mushroom ragout and onion jam

€ 32

### everything from sarner beef and sarner farmers:

- fired

€ 38

- braised

€ 38

- steak (from two)

served with potatoes, vegetables and sarentino's best butter

€ 12 / 100g

## desserts and cheese

### black orange

as ganache and ice – cream, on carrot cake and walnut

€ 12

### “speck“ and “schüttelbrot“

bacon pannacotta with bacon – ice – cream and rye bread

€ 12

### cheesecake with strawberries

sarner alps cheese and strawberry textures

€ 12

### cheese from von gregor's cheese trolley

start at six o'clock and then clockwise

€ 5 / pc.