

alpes veranda

four course surprise menu for € 72 or à la carte

cold starters

„vegetable tartare“

vegetable tartare matured in miso, confit baby potatoes
and free-range egg from val sarentino

€ 18

tomato gazpacho with wild herbs

served with steamed wheat bread, filled with
house-made lardo and beetroot

€ 20

calf head sour

calf head terrine with grilled pickled onions,
lacto-fermented vegetables and barley

€ 22

fast salami ® (for two)

house-made lardo, pancetta, coppa and bresaola,
with pickled gherkins, dried tomatoes, “sauerkraut” and horseradish

€ 28

warm starters

bread dumpling pot (for two)

wild herb bread dumplings with chanterelle ragout

€ 34

glazed “schupfnudeln“

with himalayan balsam pesto and toasted walnuts

€ 20

spelt and pike-perch

„risotto“ made of spelt from bolgstoaner farm with sour-cream-buttermilk,
grilled pike-perch and apple chutney

€ 22

“pulled pork agnolotti”

with cream and „ham“ made of celeriac,
barbecue jus

€ 24

main courses

lentils and porcini

creamy lentils with tomato vinegar foam,
served with grilled porcini and sour cream dip

€ 32

catfish duet

catfish stew and smoked fillet
with kohlrabi variation

€ 34

organic chicken from öbersthof farm

crispy breast with pepper sauce and sautéed broccoli,
served with ragout of local sarntal vegetables and corn espuma

€ 34

viennese-style schnitzel

of alpine pork (250g), served with mixed salad or roasted potatoes

€ 34

locally sourced beef steak (serves two or more)

with seasonal side dishes to share

€ 12-16 / 100 g

desserts and cheese

black orange

layered cake of black orange, walnut cake, lemon verbena and crèmeux,
with sorbet, walnut crumble and grand marnier zabaglione

€ 12

„schwoschbanöckn fa dahoame“

soufflé blueberry dumplings with elderflower-yoghurt ice cream

€ 12

buckwheat, strawberry and sour cream

buckwheat praline and sponge cake with strawberry meringue,
strawberry tepache and sour-cream-ice-cream

€ 12

cheese from gregor’s cheese trolley

gregor’s favourite cheeses and curiosities with house-made chutneys

€ 5 / pc.