

alpes tavern veranda

four course surprise menu for € 72 or á la carte

cold starters

„kraut und ruibn“

ratatouille of locally grown vegetables from samtal farmers, hollandaise of organic egg and flaxseed cracker with fresh goat's cheese € 18

salmon trout and beetroot

gravad salmon trout with horseradish dashi, trout roe, elderberry capers, beetroot cream and a trout & buckwheat praline € 20

barbecue beef tongue

braised, grilled and glazed, served with pepper sauce, potato espuma, salsa alpina, crispy onions, and radishes € 22

fast salami ® (for two)

homemade speck-style cured meat with various garnishes € 28

warm starters

pulled pork agnolotti

served with celeriac cream, barbecue jus and rhubarb with kombucha dressing € 22

glazed “schupfnudel“

potato finger dumplings with himalayan balsam pesto and toasted walnuts € 20

orzotto with mushrooms from samtal

with grilled lion's mane, kefir, gremolata powder, and good king henry oil € 24

bread dumpling pot (for two)

nettles - „pressknödel“ with steamed pointed cabbage € 34

main courses

„solo solos“

duo of catfish: ragout with chive foam, and a fillet gently poached in lettuce, glazed with garum, and finished with clove blossom € 34

corn from tramin in different textures

a crispy praline on polenta quiche and a liquid sphere, served with onion marmalade and “genussjäger” foam € 32

puster valley venison loin steak

with grilled zucchini, juniper mayonnaise, aprikoboshi jus, a herb praline and lacto-fermented radishes. € 42

„field & flank“ (serves two or more)

locally sourced beef steak with seasonal side dishes to share € 12 / 100 g

viennese-style schnitzel

of alpine pork (250g), served with mixed salad or roasted potatoes € 34

desserts and cheese

black orange

carrot cake with black orange ganache and sorbet € 12

tartlet with „oberhöller“ chocolate

with cherry in various textures and lupin coffee € 12

bavarian cream with wild berries

topped with hazelnut sablé, wild berry sorbet and blueberry foam € 12

cheese from von gregor's cheese trolley

gregor's favourite cheeses and curiosities with house-made chutneys € 5 / pc.