

alpes tavern veranda

tree or four course surprise menu for € 60 or € 72 or á la carte

cold starters

„kraut und rüblm“ of local farmers
tatar of roots with jerusalem artichoke – beetroot vinaigrette,
“sauerkraut” foam and potato cracker

€ 18

solo Solos
smoked catfish with his essence, fried salad,
mint and basil – catfish praline

€ 18

beef tatar
with rye crumble, coffee shoyu, walnut, sarner – milk bun
and cranberry chutney (120g / 200g)

€ 22 / 32

„graukas“ (signature by mathias kirchler)
spheres of graukäse with onion jam, “schüttelbrot” foam and “sfogliata”

€ 18

fast salami ® (for two)
homemade „speck“ with various garnishes

€ 28

warm starters

„speck und brot“
ravioli made of left-over bread with bread filling, bread vinegar foam,
bread – “speck” broth and homemade fast – pancetta

€ 22

“spätzle” with bunker cheese and pepper
with bunker pecorino, szechuan pepper and textures of onion

€ 20

beetroot ravioli
with horseradish – apple filling, fast gorgonzola
and deep fried pastry with lardo

€ 22

soup pot from the sarntal valley (for two)
hot treats made from products from the sarntal valley

€ 34

main courses

poached arctic char
with fermented butter sauce, smoked hay oil and fennel,
served with a steamed roll filled with char salad and beer mayo

€ 32

duet of sarntal beef
short fried and braised, served with celeriac “rösti”,
chervil root and mustard

€ 38

the king’s purple, the farmers bread
braised radicchio with confit salsify, “naked funghi”, elderberry,
brussels sprouts and farmer’s bread

€ 32

old cow (from two)
1000 g steak of “grauvieh” with potatoes,
farmer’s vegetables and different sauces

€ 12 / 100g

desserts and cheese

a thousand and one schörgau
tartlet with chestnut, mountain pine and koji

€ 12

walnut brownie
with pear sorbet, braised pear and pink pepper zabaglione

€ 12

sweet scents of winter
ginger bread ice – cream, anise, cloves, cocoa and cardamom

€ 12

traminer rice in white
lukewarm milk rice with fried plums and roasted butter ice – cream

€ 14

cheese from von gregor’s cheese trolley
start at six o’clock and then clockwise

€ 5 / pc.