





Menu of the day


APPETIZERS

Caciotta and speck skewer with grilled porcini caps ⁵	16,00 €
Mixed cold cuts platter	13,00 €
Venison carpaccio, rucola salad, Parmesan cheese flakes ^{5, 12}	14,00 €
Salmon trout with pink pepper ⁹	13,00 €
Grilled porcini mushroom caps	15,00 €
Speck and caciotta skewer ^{5, 12}	13,00 €

FIRST COURSE

Potato gnocchi with chanterelle mushrooms  ^{4, 5, 10, 14}	12,00 €
Fettuccini with porcini mushrooms  ^{4, 10, 14}	13,00 €
Strangolapreti (spinach gnocchi) with butter sauce  ^{4, 5, 14}	12,00 €
Whole-wheat penne with vegetables  ⁴	12,00 €

SOUP

"Canederli" (bread dumplings) with meat broth or butter ^{4, 5, 12}	10,00 €
Trentino barley soup ¹⁰	10,00 €
Chanterelle soup  ^{4, 5}	12,00 €

HOUSE SPECIAL

Hot stone speciality misto di carni, verdure e formaggio ⁵	25,00 €
Supplement of meat, vegetables or cheese	7,00 €
Vegetarian stone speciality and cheese ⁵	16,00 €
Polenta "concia" (rich polenta dish au gratin), sausages and sautéed mushrooms ^{5, 10}	18,00 €
Roe deer stew with polenta ^{4, 10}	18,00 €

KEY TO ALLERGENS 1. Peanuts and derivatives | 2. Shellfish and derivatives | 3. Nuts and derivatives | 4. Gluten | 5. Milk and derivatives | 6. Lupine and derivatives | 7. Molluscs and derivatives | 8. Mustard and derivatives | 9. Fish and derivatives | 10. Celery and derivatives | 11. Sesame seeds and derivatives | 12. Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO₂ | 13. Soy and derivatives | 14. Eggs and derivatives.



Local speciality



Vegetarian



Gluten-free

Beef "Tagliata" with grilled vegetables	23,00 €
Grilled char (high mountain trout)  9	18,00 €

MAIN COURSE

Tyrolean goulash with polenta 5, 10	16,00 €
Porcini mushrooms sautéed with polenta 5, 10	18,00 €
Sausages and polenta 5	15,00 €
Frankfurters with chips	12,00 €
Breaded veal cutlet 4, 14	18,00 €
Grilled cheese with polenta 5	15,00 €

FROM THE GRILL

Rib of beef	25,00 €
Beef fillet	25,00 €
Veal paillard	18,00 €

SIDE-DISHES

Grilled vegetables	10,00 €
Steamed vegetables	7,00 €
Mixed salads	6,00 €
French Fries	6,00 €

DESSERT

Desserts from the trolley

COVER CHARGE

Cover & bread (indoor restaurant)	2,50 €
Cover & bread and (outdoor with placemats)	1,50 €

KEY TO ALLERGENS 1. Peanuts and derivatives | 2. Shellfish and derivatives | 3. Nuts and derivatives | 4. Gluten | 5. Milk and derivatives | 6. Lupine and derivatives | 7. Molluscs and derivatives | 8. Mustard and derivatives | 9 Fish and derivatives | 10. Celery and derivatives | 11. Sesame seeds and derivatives | 12. Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO₂ | 13. Soy and derivatives | 14. Eggs and derivatives.



Local speciality



Vegetarian



Gluten-free