



Lunch Menu from 12 pm to 3 pm

Tyrolean Platters

Ida's Plate

Speck and venison "Kaminwurz" sausage from the Holzner butcher's shop, various cheeses from regional dairies, homemade pickles and homemade bread

for one person Euro 18.00
for two person Euro 30.00

Tyrolean cheese plate

various cheeses from regional dairies, homemade chutney and homemade bread


Euro 14.00

Tyrolean speck plate

Speck from the Holzner butcher's shop, horseradish, homemade pickles* and homemade bread




Euro 14.00

Salads


Marinated colourful salad bowl from Taflerhof 
with bacon dumplings

Euro 9.00
Euro 14.00

Warm starters and soups

	starter	main
Cream soup: squash*, chilli, squash seeds, wild herbs oil  	Euro 8.00	Euro 10.00
Consommé, ravioli dumplings, South Tyrolean beef, chives	Euro 10.00	Euro 12.00
Semolina herb dumplings, ragout of South Tyrolean lamb, anise, bread crumble	Euro 11.00	Euro 13.00
Homemade South Tyrolean ravioli pasta, spinach, wild thyme butter, parmesan 	Euro 12.00	Euro 15.00

Main Dishes

Goulash of South Tyrolean beef, bacon dumplings, red cabbage	Euro 20.00
Viennese cutlet of South Tyrolean veal, roasted potatoes*, homemade cranberry jam 	Euro 23.00

Side dish


Mixed side salad* 	Euro 6.00
Bread (South Tyrolean brittle bread, homemade mixed bread)	Euro 2.50

Desserts

Kaiserschmarrn	Euro 10.00
with apple sauce	Euro 11.00
with cranberries	Euro 12.00
with apple sauce and cranberries	Euro 13.00
Homemade pies, cakes and strudels	Euro 5.00
Ice cream (different flavours)	each ice cream ball Euro 1.50

gluten-free  lactose-free  vegetarian  vegan 
Please inform us about any allergies and intolerances.

* fresh vegetables from the Taflerhof farm in Marleno

 With this dish we recommend a glass of Vernatsch – a typical autochthonous wine from South Tyrol, and every year during the Vernatsch Cup the finest one is awarded.

We would like to thank our closest partners:
Alexander Holzner butcher's shop from Lana, Degust from Vahrn, Egghof from Ultental Valley, Taflerhof from Marling, Edith's goat farm from Ultental Valley, Psairer mountain cheese dairy, Boarbichl from Scena, Merano Wine House, Forst Brewery, Nägele



Small menu on Wednesdays und and daily from 3pm to 6pm

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Speck and venison "Kaminwurz" sausage from the Holzner butcher's shop, various cheeses from regional dairies, homemade pickles and homemade bread

for one person Euro	18.00
for two person Euro	30.00

Tyrolean cheese plate

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Euro	14.00
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Tyrolean speck plate

Speck from the Holzner butcher's shop, horseradish, homemade pickles* and homemade bread

Euro	14.00
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Marinated colourful salad bowl from Taflerhof

with bacon dumplings

Euro	9.00
Euro	14.00

Cream soup: squash*, chilli, squash seeds, wild herbs oil

as a starter Euro 8.00
as a main dish Euro 10.00

Consommé,

ravioli dumplings, South Tyrolean beef, chives


as a starter Euro	10.00
as a main dish Euro	12.00

Semolina herb dumplings,

ragout of South Tyrolean lamb, anise, bread crumble

as a starter Euro	11.00
as a main dish Euro	13.00

Homemade South Tyrolean ravioli pasta, spinach,

wild thyme butter, parmesan 

as a starter Euro	12.00
as a main dish Euro	15.00

Mixed side salad*

Euro 6.00

Bread (South Tyrolean brittle bread, homemade mixed bread) Euro 2.50

Desserts

Kaiserschmarrn Euro 10,00

with apple sauce Euro 11.00

with cranberries Euro 12.00

with apple sauce and cranberries Euro 13.00

Homemade pies, cakes and strudels Euro 5.00

Ice cream (different flavours) each ice cream ball Euro 1.50

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