

Menu

Covered pro person € 2,00

✿ Salad ✿

Chicken salad  € 11,00

Green salad,carrots,cocktail tomato,grilled chicken breast,
toasted almonds

Woods salad    € 11,00

Mixed salad,coctail tomato,mushrooms, blueberries raspberries,
toasted almonds,cROUTONS of black bread

Winter Salad    € 10,00

Green cabbage,Purple cabbage,carrots,red radish,soufflé egg

✿ Starter ✿

Smoked Carpaccio of deer  € 14,00

Deer,spinach salad,strawberries,carrots,currant,toasted hazelnuts

South Tyrol potatoes flan    € 12,00

on leek cream and crunchy parmesan

Potatoes,leek,milck,egg,parmesan

Beef-Chianina Tartare    € 16,00

with fresh salad and toasted bread

Chianinameet,shallot,peppers,mustard,egg,parsley,bread,
mustard

Native cheese platter   € 13,00
with homemade fruits mustard

Native salami platter € 13,00

Frozen products are used if necessary

✿ First dishes ✿

Spaghetti garlic olive oil and chili € 10,00

cherry tomato  

Carbonara    € 12,00

Maccheroni Bolognese sauce   € 12,00

Tomato sauce   € 10,00

Homemade "Cancí" Spinach    

Ravioli with melted butter and parmesan € 14,00

Homemade black bread   

tagliatelle with deer ragout € 15,00

Homemade porcini     

mushrooms Ravioli with cream and walnut sauce and parmesan € 15,00

Vegetable soup    € 10,00

"Panicia" traditional barley soup  
with cruncy black bread € 12,00

Pasta dishes are available in a gluten free version.

✿ Main course ✿

Grilled sliced beef with balsamic glaze and
season vegetable ratatouille € 26,00

Beef cheek braised in Lagrein wine 
with flavoured jacket potato € 24,00

Pork fried cutlet    
with french fries € 18,00

Veal chop in beer sauce
with Rösti potatoes € 22,00

Aurina Valley gray cheese omelette   
€ 16,00

Venison medallions with Speck  
and celeriac puree € 28,00


Additional side dishes

Cabbage salad S € 5,00 M € 7,00

Mixed salad S € 6,00 M € 8,00

✿ Sweets ✿

Apple strudel     
with ice cream or cream € 6,50

Little chocolate cake with soft
heart and vanilla ice cream    
€ 9,00

Trio of sorbets with 
South Tyrolean flavours € 6,50

Vanilla ice cream   
with hot raspberry € 6,00

Tiramisù    
€ 7,00

Ricotta cheese and     
nugat dumplings with hazelnuts € 7,00

Hamburgers

All burgers are served with fries

Cheese burger



€ 12,00

Homemade bun, pork/beef meat, salad, tomato, onion, edamer cheese maionnayse

American burger



€ 15,50

Homemade bun, pork/beef meat, salad, tomato, onion, cheddar cheese, crispy bacon, BBQ sauce

Hot burger



€ 15,00

Homemade bun, pork/beef meat, salad, tomato, caramelized red onion, hot peppers, chili sauce

Veggie burger



€ 15,00

Black bread with cereals, spinach and quinoa patty, red radish, tomato, fryed egg, hot peppers, cocktail souce

Wild burger



€ 16,00

Black bread with cereals, dear meat, spinach, juniper Apple, red onion bitter-sweet, lime maionnayse



Snack

From 15:00---00:00



Toast   € 4,00
Ham, edammer cheese

Baguette with tuna     € 6,00
Bread, tuna, mayonnaise, mozzarella, tomato, origan

Piadina   € 6,00
Fresh cheese, salad, tomato, raw ham

Farmers Baguette   € 5,50
Black bread, butter, cheese, salami, speck

Pommes  € 5,00

Country wedges   € 5,00

Chicken nuggets    € 5,00

Chicken Wings   € 5,00

Vegetables and cheese rosti   € 6,00
Fresh cheese, herbs, potatoe

Vegan Falafel   € 6,00
Ginger, beetroot, chickpeas, carrots, quinoa