

## Valsegg Classics

### To start we recommend

#### APERITIF

SEKT NATURE BRUT DOC  
Kalter  
7,00

FRANCIACORTA DOC G  
Ferghettina Brut  
9,00

SNOW MAGIC  
Lillet Blanc · Tonic water  
7,00

WINTER SPRITZ  
Aperol · apple juice · Prosecco ·  
spices  
7,50

#### BEER

FORST FELSENKELLER 0,33 l  
3,80

HEFE WHEAT BEER 0,5 l  
5,80

#### GIN

BLUE SPIRIT  
Alpen High Gin · fever tree mediterranea tonic ·  
forest fruits  
14,00

If you have any intolerances  
or allergies, please contact  
our staff - we will be happy  
to advise you.

#### STARTERS

Speck (Eigstl-Farm) / cheese (Unteregger) / apple chutney 16,80

Smoked char (Schiefer Passeier Valley) / kohlrabi /  
horseradish ice cream 19,40

Marinated goat`s cheese (Unterolzl-Farm) / beetroot / lettuce tips 18,80

Beef steak tatar from South Tyrolean beef / stracciatella / herb bread 21,20

#### SOUP

Liver dumpling soup 9,40

Asparagus cream soup / smoked trout 12,40

#### FIRST

Barley risotto / pumpkin / speck / leek 19,20

Rye "Schlutzkräpfen" / potato filling / cottage cheese 20,20

Parsley tagliatelle / lamb ragout 20,80

Fusilloni / Beef ragout (Eigstl-Farm) 18,80

#### SECOND

Whitefish fillet / white asparagus / potatoes 32,00

South Tyrolean beef fillet / "Schüttelbrot" crust / celery puree /  
green beans 36,00

Roasted kid / young vegetables / polenta dumplings 32,00

Wienerschnitzel of veal / potato and cress salad 29,80

#### SIDE DISHES

Mixed salad 6,40

French Fries 6,60

Wedges potatoes 6,60

Sweet potato fries 6,60

#### DESSERT

South Tyrolean cheese rarities / chutney 20,30

Raspberry soup / homemade vanilla ice cream /  
Grand Marnier Espuma 10,20

Millefoglie / poppy seed mousse / doughnut sheets / apricot compote 12,80

Sour cream tarte / cranberry sorbet / forest fruits 12,40