To start we recommend

APERITIF

SEKT NATURE BRUT DOC
Kaltern
7,00

FRANCIACORTA DOCG
Ferghettina Brut
9,00

GINGER & ORANGE SPRITZ
Ginger · Orange · Prosecco · Sparkling water
7,00

FOREST APERITIF
Homemade syrup with rosemary and mountain pine · Schwepps Lemon · Prosecco · sparkling water
7,50

BEER

GUSTAHR HELLIS 0,33 l
„Beer as it should be“
5,50

AUGUSTINER EDELSTOFF 0,33 l
4,50

GIN

ALPEN GIN
Gin Z44 · Fever Tree Mediterranean Tonic · fresh berries · black pepper · basil
14,50

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

Valsegg Classics

STARTERS

Wild herb salads / camembert / wild berries / sunflower seeds 19,40

Baked shrimp / avocado / cucumber / tomato 20,20

Tartar from South Tyrolean beef / mozzarella cream / herb sauce 19,90

Bruschetta / raw ham / brie / fig 17,90

SOUP

Liver dumpling soup 9,40

Cream of carrot and ginger / black bread croutons / herb oil 9,40

FIRST

Tamato risotto / burrata / basil 19,80

Pumpkin-Ravioli / gorgonzola sauce / almond 19,80

Fusilloni / beef ragout (Eigstlhof) 18,20

Cavatelli / lamb ragout / parsley 21,20

SECOND

Salmon fillet / green beans / celery purée 28,20

South Tyrolean beef tagliata / olives / parmesan cheese / rocket 32,40

Deer filet / polenta / apple purée / brokkoli 36,20

Wienerschnitzel of milk-fed veal / potato and cress salad 28,40

SIDE DISHES

Mixed salad 6,40
French Fries 5,80
Wedges potatoes 6,60
Sweet potato fries 6,60

DESSERT

South Tyrolean cheese rarities / chutney 19,40

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

Three kinds of sorbet / mango / plum / peach 10,20

Pineapple ravioli / chocolate mousse / mango / coconut sorbet 11,20

Tiramisú / sour cherry sorbet / coffee gel 10,80