

The recommendation

The aperitive

Lillet Wild Berry

Lillet • Schweppes Russian Wild Berry
strawberry

€ 8,50

The wine

Weißburgunder DOC 2020

Vineyard Himmelreich-Hof Markus Fliri • Castelbello

Apple • apricot
dry • vivid • fresh

€ 39,00

Staffelfeld 2020

(Cabernet Sauvignon, Cabernet Franc, Merlot)

Vineyard Baron Widmann • Cortaccia

red ripe fruits
delicate wood aroma • beautiful tannins

€ 50,00

The kids

Pasta • tomato sauce • bolognese ragout

— • —

Egg „Spätzle“ • cream • ham

— • —

Chicken thighs
French fries • green butter beans

— • —

Ice Cream

The Menu

Pumpkin seed bread • salted butter

The buffet

Salad • vegetables • dressing

and

Tyrolean delicacies

The pleasure

Bio apple and star anis juice

or

Carrot and pear cream soup with gray cheese

The anticipation

Tagliolini of burnt wheat
parsnip • bacon • onion powder

or

Lagrein risotto
foie gras sauce • glazed grapes • mustard

The high feeling

Fillet of beef
potato strudel • morel sauce

or

Salmon trout
couscous • white cabbage • horseradish sauce

or

Beetroot
stracciatella • cress

The temptation

New Sacher

or

Carrot cake • almond ganache

and

Various ice cream • at the buffet

The cheese

Local and international
cheese selection at the buffet

The good drop • in the glass

The white

Pinot Grigio DOC 2022
Winery Termeno € 6,20

Lugana DOC 2022 (Trebbiano di Soave)
Ca dei Frati, Lombardia € 6,20

Chardonnay Magred DOC 2022
Winery Nalles-Magrè € 6,20

Weißburgunder DOC 2020
Vineyard Himmelreich-Hof, Castebello € 7,10

Riesling Falkenstein DOC 2021
Vineyard Falkenstein, Naturno € 7,60

The rosé

Mitterberg Rosé Morgenrot 2022
(Blauburgunder, Zweigelt)
Vineyard Himmelreich-Hof, Castebello € 7,30

The red

Juval Gneis 2021
(Zweigelt, Blauburgunder, St. Laurent, Gamay)
Vineyard Unterortl, Castebello € 6,40

Zweigelt Marinushof 2021/2022
Vineyard Marinushof, Castebello € 7,10

Fihl DOC 2019 (Merlot)
Vineyard Peter Dipoli, Egna € 8,00

Chianti Classico Beradenga DOCG 2021
(Sangiovese)
Tenuta Felsina € 8,00

Lagrein Ora Riserva DOC 2020
Vineyard Carlotto, Ora € 7,80

Iugum DOC 2017 (Merlot, Cabernet Sauvignon)
Vineyard Peter Dipoli, Egna € 14,20

For dessert

Moscato d'Asti DOCG 2022
Paolo Saracco, Piemonte € 6,00

Château La Fleur des Pins 2018
(Semillon, Sauvignon, Muscadelle)
Graves Supérieures € 6,80

Moscato Rosa DOC 2021
Vineyard Franz Haas, Montagna € 14,00

Digital wine list
and drinks



The evening

Family Perathoner, our kitchen team
with chef Matteo Picco and Maître
Angelo Cuocci, wish you a nice
evening and a good meal!



Easter Monday menu • April 1st 2024