

Thursday, the 27th July 2017

Children's menu

Carrot cream soup

Creamy veal goulash
with butter noodles
and broccoli

Banana mousse
with strawberry ice cream

Dinner

Lime spread

At the buffet

Fresh salads, vegetables and appetizers
from the buffet

Soup & Wellness Drink

Apple-celery soup
with cinnamon croutons

or

Melon-ginger drink

Warm starter

Homemade porcini tagliatelle
with oxtail ragout

or

Puff pastry stuffed with vegetables
and chive sauce

Main Dish

Suckling back
roasted in caraway-garlic crackling
with roasted potatoes and artichoke
and sautéed mushrooms

or

Grilled shadefish fillet
with lemongrass flavour,
asia vegetables
and chinese noodles

or

Wholemeal-spelt spätzle
with roasted onions,
alp cheese from the Val Venosta
and tomato cubes

Cheese

Native and international cheese
and mustards from the buffet

Dessert

Banana mousse
with vanilla ice cream

or

Caramelized cheesecake
with peanut-ice cream

Ice from the buffet

Fresh fruits

Open Wines:

White Wines

Pinot Grigio DOC 2016
Winery Termeno
Euro 5,00

Pinot Bianco DOC 2016
Winery Terlan
Euro 5,00

Lugana DOC 2016
Ca dei Frati, Lombardia
Euro 5,50

Riesling Falkenstein DOC 2014
Vineyard Falkenstein Franz Pratzner, Naturno
Euro 6,20

Rosé Wines

Al posto dei fiori DOC 2015/2016
Le Pianelle, Piemonte
Euro 5,50

Red Wines

Zweigelt Marinushof 2016
Vineyard Marinushof, Naturno – Val Venosta
Euro 5,50

Juval Gneis 2015
Vineyard Unterortl Martin Aurich, Castelbello
Euro 5,50

Lagrein DOC 2015
Vineyard Carlotto, Ora
Euro 5,80

Merlot Fihl DOC 2015
Vineyard Peter Dipoli, Egna
Euro 6,00

Chianti Classico Beradenga DOCG 2013/2015
Winery Felsina
Euro 6,00

Iugum DOC 2011/2012
Vineyard Peter Dipoli, Egna
Euro 10,00

Sweet Wines

Moscato d'Asti DOCG 2016
Paolo Saracco, Piemonte
Euro 4,50

Château La Fleur des Pins 2015
Graves Supérieures
Euro 5,00

Moscato Rosa DOC 2015
Vineyard Franz Haas, Montagna
Euro 12,00

FELDHOF

★★★★S

Enjoy your meal!
Family Perathoner and the hole stuff
wish you a nice evening!

Daily special cocktail

Hugo Passion Euro 6,40
*(Passion fruit syrup, Prosecco,
Soda, Mint, Passion fruit)*

Our wine suggestion

Pinot Grigio Punggl DOC 2015
Winery Nalles-Magrè, Niclara

Euro 33,00

Lagrein Steinraffler DOC 2013/2014
Winery J. Hofstätter, Termeno

Euro 42,00