

# Friday, the 15<sup>th</sup> September 2017

## Children's menu

Tomato soup

Baked fish fingers with mashed potatoes

Marinated strawberries  
with vanilla ice cream

## Dinner

Oven-fresh lye bun  
on thyme spread

## At the buffet

Fresh salads, vegetables and appetizers

## Soup & Wellness Drink

Creamy pea soup with wasabi pearls  
*or*

Drink of melon, ginger and mint

## Warm starter

Homemade herb tagliatelle  
with suckling pig ragout  
and rosemary foam

*or*

Curd cheese dumpling  
on pumpkin cream  
and salami "Fellini"

## Main Dish

Calf medallion  
gratinated with spinach and Provolone cheese  
with mustard sauce,  
creamy savoy cabbage  
and almond croquettes

*or*

Roasted tuna steak  
with vegetable bulgur,  
tomato-paprika chutney  
and glazed snap peas

*or*

"Gröstl" of potatoes, vegetables and tofu  
with chive-chili dip

## Cheese

Local and international cheese  
and delicate mustards from the buffet

## Dessert

Chestnut mousse with rum foam,  
chocolate grissini and grape-sorbet

*or*

Buttermilk terrine with raspberries

Various ice creams from the buffet

Fruit selection from the buffet

## 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 2015/2016  
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

Lillet Vive Euro 6,40  
*(Lillet, Tonic, strawberries, cucumber, mint)*

### Our wine suggestion

**Sauvignon Flora DOC 2015**  
*Winery Cornaiano, Appiano*

Euro 38,00

**Lagrein Linticlarus Riserva DOC 2014**  
*Winery Turmhof, Niclara Cortaccia*

Euro 48,00