



STARTERS

GREY CHEESE MOUSSE | CRISPY RYE BREAD | RADISH SALAD

18,-

vegetarian

AGJKC

SEARED BEEF CARPACCIO | PICKLED PIOPPINI MUSHROOMS
SWEET AND SOUR CELERY | PARMESAN MOUSSE

21,-

AGJKM

BEETROOT-CURED SMOKED SALMON
AVOCADO | GRAPEFRUIT | BUTTER BRIOCHE

21,-

ADGJC



GREEN SALAD | JULIENNE CARROTS | CHERRY TOMATOES

7,-

vegetarian

SALADS

are served

CABBAGE SALAD WITH SPECK (ALSO AVAILABLE WITHOUT SPECK)

7,-

FM

GRILLED VELLOI FRESH CHEESE IN A WILD GARLIC PANKO CRUST
TOMATO CARPACCIO | GRILLED ROMAINE LETTUCE HEARTS | TOMATO PESTO

19,-

vegetarian

AGFM

APULIAN BURRATA | PINSA WITH PESTO | ROCKET
TOASTED CHOPPED PISTACHIOS | TOMATO JAM

20,-

vegetarian

AFGHK

LIGHT CUISINE

SOUPS

CARROT, COCONUT AND CURRY CREAM SOUP | TOFU WONTONS

11,-

vegan

AJ

BEEF CONSOMMÉ | SPECK 'KNÖDEL' (SOUTH TYROLEAN DUMPLING)

10,- | 13,-
1 PC | 2 PC

ACGJM



BURRATA RAVIOLI | PEA PUREE

17,- | 20,-

vegetarian

ACGJ

PACCHERI | GUINEA FOWL RAGOUT
CHANTERELLE MUSHROOMS

17,- | 20,-

AGJM

PASTA & RICE DISHES

LEMON RISOTTO | GRILLED OCTOPUS

19,- | 22,-

ADGJO



PIKE-PERCH FILLET | LEMON BUTTER
GARDEN VEGETABLES | PARSLEY POTATOES

29,5

ADGJ

MAIN DISHERS

"WIENERSCHNITZEL" (PORK OR CALF) | FRENCH FRIES
with cranberry jam on request

20,- | 27,-

ACF

OUR SIGNATURE DISH

"HASPINGER" PORK TENDERLOIN STRIPS | CHANTERELLE MUSHROOMS
GREEN PEPPERCORN SAUCE | WHITE RICE

27,-

ACGJM

TURKEY STRIPS | GRILLED MELON
MIXED SALAD | FETA CHEESE | BALSAMIC DRESSING

25,-

ACGJM

SLICED ROAST BEEF
ROCKET | GRANA PADANO CHEESE | PINSA

34,-

AJKMG

VEAL STEAK IN A WILD GARLIC CRUST
HONEY-CARROT PUREE | FRIED POTATO GNOCCHI

33,-

ACGJKM

GRILLED GOAT CHEESE "BURGER" BEEFSTEAK TOMATO AS A "BUN"
GRILLED FRESH GOAT CHEESE | HONEY | WALNUTS

20,-

vegetarian

GHJ

MAIN DISHERS

"AFFOGATO"
1 SCOOP OF VANILLA ICE CREAM | ESPRESSO SHOT

6,5

AGCH

"HUGO"
ELDERFLOWER-MELISSA ICE CREAM | PROSECCO

7,5

AGCH

DESSERT

„DOR ITALIENER“
1 SCOOP OF TIRAMISU ICE CREAM | EGGNOG)

7,5

ACGH

CHOCOLATE MOUSSE | RASPBERRY COULIS

9,5

ACGH

MANGO CRÈME BRÛLÉE | PINEAPPLE AND PASSION FRUIT SORBET

11,-

GLUTENFREE

CHG

WHITE CHOCOLATE MILLE-FEUILLE | STRAWBERRY COULIS

11,-

ACGH

DESSERT

RASPBERRY MOUSSE | BUTTERMILK AND LYCHEE FOAM

11,-

CGH

KAISERSCHMARREN
RAISINS | CRANBERRIES OR APPLE PUREE

(UNTIL 5 P.M)

11,- | 15,-

AFGK

THE 14 ALLERGENS

- A** Cereals containing gluten
- B** Crustaceans
- C** Eggs
- D** Fish
- E** Peanuts
- F** Soya
- G** Milk
- H** Nuts
- J** Celery
- K** Mustard
- L** Sesame
- M** Sulphur dioxide and sulphites
- N** Lupins
- O** Molluscs

*we use frozen products if necessary



Dear guests,

we wish you a good appetite and a nice get-together!

If you sometimes miss the certain smile or one or the other attention,
please excuse this with humanity.

We are currently training young employees in our service team.
Please bear with us if not everything is served perfectly professional.

We always try our best to make yo happy
and would therefore appreciate personal feedback!

PRUNNER FAMILY WITH STAFF