



Recommendation for you and your guests...



Ravioli with veal, curry, ginger and pineapple sauce cm 2
OR

French-style onion soup,
topped with cheese m

Freshly cooked white asparagus,
ham / new potatoes / bolzano sauce bf 2



White citrus chocolate mousse / fresh strawberries mf
3-course menu € 45,00

Souvingon Festival Meraner Winery, aroma of spring flowers, pronounced on the palate, smooth,
great fullness, slightly sweet 1/10 glass € 4,00 ¼ L € 8,00 7/10 bottle € 24,00

Lagrein Meraner Winery, complex bouquet with intense fruit and spice notes,
Smooth tannins, pronounced acidity, great fullness 1/10 glass € 5,00 ¼ L € 10,00 7/10 bottle € 26,00

Smoked salmon, / green and white asparagus / butter / toast c 2 kl. € 17,90 gr. € 22,90
Sour beef / onion / dressed with vinegar oil / bread m2 € 14,50

Cream of asparagus soup* / garden cress / puff pastry m € 7,50
French onion soup / topped with cheese m € 8,50



free WiFi

❖ **Spaghetтини with fresh seafood**, mussels, squid, calamari
Tiger prawns etc. with garlic ackm23tk € 19,80

Risotto al dente / green and white asparagus (m) € 16,90 plus 3 jumbo shrimp tk3 € 7,00

Ravioli with veal, curry, ginger and pineapple sauce m € 15,90

Tagliatelle with green and white asparagus m € 14,90

Tagliolini with salmon and zucchini strips / green pepper cm 2 € 16,90



White asparagus, new potatoes with Bolzano sauce b € 19,50*

- with grilled Baltic salmon c 25,50*

- with grilled beef fillet z € 33,50*

- with Parma ham z € 27,90*

- with Merano herb ham z € 23,90*



Asparagus as a side dish € 11,80 **Bolzano sauce** made from biled eggs (one serving) € 3,00

Angus beef steak 3 360 gramms / bacon strips / fried onions / peppers /
roseamrink potatoes / green beans € 32,90

Alpine beef goulash / tyrolean bacon dumplings / coleslaw mfbk2 € 17,80

Curry „Spring“ / curry ginger pineapple sauce / julienne vegetables and basmati rice m2

Curry rice € 12,80 – Veal strips € 19,50 – Turkey € 17,50 Shrimp € 21,80

Beef fillet strips „Stroganoff“ basmati rice / colorful vegetable garnish m2 € 24,50

Baltic salmon 2c in broth / lemongrass, ginger, root vegetables / boiled potatoes € 22,50

Sea bream rust / fresh produce / garlic / basil / potatoes / broccoli c2 € 21,80



White wine with bubbles (Prosecco style) in a carafe brand Trevigiana I.G.T.

10,50% Vol. flute glass 0,1 lt. € 3,70 0,25 lt. € 5,80 0,5 lt. € 10,50 1lt. € 19,90.

White citrus chocolate mousse mbf2 / fresh strawberries (m,f) € 7,50

Strawberries Wish / Cream, vanilla ice cream, lemon ice cream, or natural ice cream
only one selection bf € 7,50

KW 11 ab 12.03.28



Day pass from 11:45 a.m. to 2:00 pm and from 6:00 p.m. to 9:30 p.m.

"Please feel free to ask our staff for a detailed menu with allergen information"

a=crustaceans, b=eggs, c=fish, d=peanuts, e=soybeans, f=milk, g=nuts, h=celery, i=mustard, j=sesame, k=sulfur dioxide,
l=lupins, k=mollusks, m=gluten, 2=EU goods, 3=non EU goods, tk=frozen products