

Today's special...
Your hosts Reinthaler Georg Shakira and Rocco



Smoked salmon / green and white asparagus / butter / toast c2 small € 18,90 large € 24,90
Sour beef / onion / vinegar and oil / marinated in vinegar / bread m2 € 16,50
Mozzarella with tomatoes / basil / capers / bread basket fm2 € 16,50
Seafood / salad bed / bruschetta bread tkmca23 € 19,50



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

Lagrein Meraner Winery, a complex bouquet with intense fruity and spicy notes,
smooth tannins, crisp acidity, wonderful body 1/10 glass € 5,00 ¼ L € 10,00 7/10 bottle € 26,00

Cream of asparagus soup* / garden cress / puff pastry m € 8,50

❖ **Spaghettini with fresh seafood**, Venus clams, squid, calamari,
tiger prawns usw. with garlic ackm23tk € 22,80

Risotto al dente / with green and white **asparagus** (m) € 17,90 plus 3 king prawns tk3 € 7,00
Ravioli* with veal filling / curry / pineapple / ginger m € 16,90
Tagliatelle* / with green and white **asparagus** m € 17,50
Tagliolini* / wild garlic / cherry tomatoes € 15,90 plus 3 king prawns tk3 € 7,00
* Homemade pasta



White asparagus, new potatoes with Bolzano sauce b € 21,50*
- with grilled Baltic salmon c 26,50*
- with grilled beef fillet z € 35,50*
- with Parma ham z € 27,90*
- with Merano herb ham z € 25,90*



Asparagus as a side dish € 11,80 **Bolzano sauce** made from boiled eggs one portion € 3,00

Angus beef steak 3 360 Gramm / bacon strips / fried onions / peppers
potato pancakes / green beans € 37,90

Roast veal / wild herb sauce / potato pancakes / spring vegetables fm23 € 18,90

Alpine beef goulash / Tyrolean bacon dumplings / coleslaw mfbk2 € 19,80

„Spicy“ **curry** / curry ginger pineapple sauce / Julienne vegetables and basmati rice m2

Curry rice € 12,80 – Sliced veal € 19,50 – Turkey € 19,50 – Prawns € 23,80

Beef Fillet strips „Stroganoff“ with basmati rice / mixed vegetable garnish m2 € 28,50

Baltic salmon 2c **grilled** / herb butter / boiled potatoes / broccoli or mixed salad € 21,50

Red seabream / fresh / garlic / basil / potatoes / broccoli c2 € 21,80



Sparkling white wine (Prosecco style) served in a **carafe**, 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.

• **ZENZEVITA** no alcoholic € 4,00 **Rudi Spritz** with Prosecco € 5,80

Half-moon with chocolate mousse mbf2 / fresh strawberries (m,f) € 8,50

Strawberries as desired / with cream, vanilla ice cream, lemon or plain / just one
selection bf € 7,50

WEEK 17 from 23.04.26 **Daily menu from 11.45 am to 2.00 pm and from 6.00 pm to 9:30 pm**



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

a=crustaceans, b=eggs, c=fish, d=peanuts, e=soya beans, f=milk, g=nuts, h=celery, i=mustard, j=sesame, k=sulphur dioxide,
l=lupins, k=molluscs, m=gluten, 2=EU goods, 3=not EU goods, tk=frozen foods