

## ANTIPASTI

Vorspeisen  
Starters

|  |                |
|--|----------------|
| <b>TARTARA DI MANZO / FUNGHI / PARMIGIANO / UOVO / AGLIO ORSINO</b>  | <b>€ 18,00</b> |
| Beef Tartar / Pilze / Parmesan / Ei / Bärlauch <sup>C/L/G</sup><br>Beef tartar / mushrooms / parmesan / egg / wild garlic  |                |
| <b>FORMAGGIO DI CAPRA / POMODORI / RABARBARO / LATTUGHELLA / ANACARDI</b>  | <b>€ 15,50</b> |
| Ziegenkäse / Tomaten / Rhabarber / Vogerlsalat / Cashewnüsse <sup>H/G/M</sup><br>Goat cheese / tomatoes / rhubarb / lamb's lettuce / cashew nuts                           |                |
| <b>POLPO / PEPERONI / OLIO D'OLIVA / AGLIO / INDIVIA RICCIA / ASPARAGO VERDE</b>   | <b>€ 17,50</b> |
| Oktopus / Paprika / Olivenöl / Knoblauch / Frisée Salat / grüner Spargel <sup>R/O/C</sup><br>Octopus / bell pepper / olive oil / garlic / frisee lettuce / green asparagus |                |
| <b>PROSCIUTTO CRUDO / OLIVE</b>  | <b>€ 18,00</b> |
| Prosciutto / Oliven<br>Raw ham / olives  |                |

## ZUPPE

Suppen  
Soups

|  |               |
|--|---------------|
| <b>BRODO DI FUNGHI / WAN TAN AI FUNGHI / PORRO / ERBA DI FUNGHI</b>  | <b>€ 8,00</b> |
| Klare Pilzsuppe / Pilz-Wan Tan / Lauch / Pilzkraut <sup>L/A/O</sup><br>Clear mushroom soup / mushroom wan tan / leek / mushroom plant                    |               |
| <b>ZUPPA ALL'AGLIO ORSINO / CIPOLLOTTO / SEDANO / PETTO D'ANATRA AFFUMICATO</b>  | <b>€ 8,50</b> |
| Bärlauchsuppe / Jungzwiebel / Stangensellerie / geräucherte Entenbrust <sup>L/G/O</sup><br>Wild garlic soup / spring onion / celery / smoked duck breast |               |

**RISOTTO / PASTA**

Risotto/ Pasta  
 Risotto/ Noodles

**PRIMO**  
 Zwischengang  
 Entrée

**SECONDO**  
 Hauptgericht  
 Main dish

**TAGLIOLINI / VINO BIANCO / PARMIGIANO / ASPARAGO /  
 SALSA OLANDESE**

€ 13,50

€ 16,50

Tagliolini / Weißwein / Parmesan / Spargel / Hollandaise <sup>C/L/G/A/O</sup>  
 Tagliolini / white wine / parmesan / asparagus / sauce hollandaise

**RISOTTO / FINOCCHIO / ARANCIO / ZAFFERANO / CAPESANTE**

€ 15,90

€ 18,00

Risotto / Fenchel / Orange / Safran / Jakobsmuscheln <sup>O/R/L/G</sup>  
 Risotto / fennel / orange / saffron / scallops

**RAVIOLI / FUNGHI / AGLIO ORSINO /**

€ 14,90

€ 17,50

**PETTO D'ANATRA AFFUMICATO / MANDORLA**

Ravioli / Pilze / Bärlauch / geräucherte Entenbrust / Mandel <sup>C/L/G/O/H</sup>  
 Ravioli / mushroom / wild garlic / smoked duck breast / almond

**STROZZAPRETI VEGANE / PEPERONI / POMODORI /**

€ 13,50

€ 16,50

**PEPERONCINO / BASILICO / PINOLI**

Vegane Strozzapreti / Paprika / Tomaten / Chili / Basilikum / Pinienkerne <sup>A/H/L/O</sup>  
 Vegan strozzapreti / bell pepper / tomatoes / chilli / basil / pine nuts

**PESCE**

Fisch  
 Fish

**BRANZINO / SEDANO / PORRO / AGLIO ORSINO / LIMONE SALATO**

€ 24,50

Wolfsbarsch / Sellerie / Lauch / Bärlauch / Salzzitrone <sup>D/L/G/O</sup>  
 Sea bass / celery / leek / wild garlic / salted lemon

**SALMERINO CONFIT / CAVOLO RAPA / RAVANELLO / CUORICINI DI LATTUGA /  
 PATATE / CAVIALE DI SALMERINO**

€ 25,50

Konfierter Seesaibling / Kohlrabi / Radieschen / Salatherzen / Erdäpfel / Saiblingskaviar <sup>D/M/O/L/G</sup>  
 Char confit / kohlrabi / garden radish / lettuce hearts / potatoes / char caviar

**LUCCIOPERCA / LARDO / PATATE / ASPARAGO / SALSA BERNESE / DRAGONCELLO**

€ 26,90

Zander / Lardo / Erdäpfel / Spargel / Sauce Béarnaise / Estragon <sup>D/C/L/G/O</sup>  
 Pikeperch / lardo / potatoes / asparagus / sauce béarnaise / tarragon

## **PESCE ALLA GRIGLIA**

Gegrillter Fisch

Grilled fish

**Con ogni pesce viene servito a piacere: insalata mista o patate al rosmarino**

Zu unseren gegrillten Fischgerichten servieren wir gerne Blattsalat oder Rosmarinerdäpfel

Every grilled fish dish will be served with salad or rosemary potatoes

|  |                            |
|--|----------------------------|
| <b>TROTA IRIDEA</b><br>Regenbogenforelle<br>Rainbow trout  | <b>€ 24,90</b>             |
| <b>SOGLIOLA</b><br>Seezunge<br>Sole  | <b>€ 29,50</b>             |
| <b>BRANZINO IN CROSTA DI SALE PER DUE PERSONE (CA. 40 MIN.)</b><br>Wolfsbarsch in der Salzkruste für zwei Personen (ca. 40 Minuten)<br>Sea bass in salt crust for two persons (approx. 40 minutes) | <b>PER PERSONA € 34,50</b> |

## **CARNE**

Fleisch

Meat

|   |                            |
|---|----------------------------|
| <b>PETTO DI FARAONA SUPRÊME / CAVOLFIORE / BROCCOLO SELVATICO / MELAGRANA / POLENTA</b><br>Perlhuhnbrust „Suprême“ / Karfiol / wilder Brokkoli / Granatapfel / Polenta <sup>A/L/G/O</sup><br>Guinea fowl breast suprême / cauliflower / wild broccoli / pomegranate / polenta   | <b>€ 24,90</b>             |
| <b>CORONA D'AGNELLO / ZUCCHINE / MELANZANE / PEPERONI / CIPOLLOTTO / PATATE / PASTA CHOUX</b><br>Lammkrone / Zucchini / Melanzani / Paprika / Jungzwiebel / Erdäpfel / Brandteig <sup>A/C/L/G/O</sup><br>Lamb crown / zucchini / aubergines / bell pepper / spring onion / potatoes / choux pastry                                    | <b>€ 27,50</b>             |
| <b>COTOLETTA DI MAIALE / FAGIOLI BIANCHI / TACCOLE / PISELLI / SPECK / ASPARAGO / SALSA OLANDESE</b><br>Kotelett vom Waldviertler Strohschwein / weiße Bohnen / Kaiserschoten / Erbsen / Speck / Spargel / Sauce Hollandaise <sup>O/C/L</sup><br>Pork cutlet / white beans / snow peas / peas / bacon / asparagus / sauce hollandaise | <b>€ 27,00</b>             |
| <b>FILETTO DI MANZO (CA 600 G) PER DUE PERSONE</b><br><b>GRATIN PATATE-AGLIO ORSINO / CAROTE VICHY / SALSA</b><br>Rindsfilet (ca. 600g) für zwei Personen / Erdäpfel-Bärlauchgratin / Vichykarotten / Jus <sup>O/L/G</sup><br>Beef fillet (approx. 600g) for two persons / potato-wild garlic gratin / Vichy carrots / jus            | <b>PER PERSONA € 35,50</b> |

### CONTORNI

Beilagen  
 Side dish

|   |               |
|---|---------------|
| <b>VERDURE DI STAGIONE, PATATE AL ROSMARINO O SPINACI AL BURRO</b>  | <b>€ 4,90</b> |
| Gemüse der Saison, Rosmarinerdäpfel oder Butterspinat<br>Seasonal vegetables, potatoes with rosemary or spinach with butter |               |
| <b>INSALATA MISTA</b>   | <b>€ 5,50</b> |
| Gemischter Salat<br>Mixed salad   |               |
| <b>INSALATA DI POMODORI CON CIPOLLE ROSSE</b>   | <b>€ 5,70</b> |
| Tomatensalat mit roten Zwiebeln<br>Tomato salad with red onions   |               |
| <b>INSALATA DI RUCOLA CON SCAGLIE DI PARMIGIANO</b>   | <b>€ 6,90</b> |
| Rucolasalat mit Parmesanspänen<br>Rocket salad with cuttings of parmesan cheese   |               |

### FORMAGGI

Käse  
 Cheese

|  |                |
|--|----------------|
| <b>MISTO DI FORMAGGI, PORZIONE PICCOLA</b>                 | <b>€ 11,50</b> |
| Kleiner gemischter Käseteller<br>Small variation of cheese |                |

### DOLCI

Nachspeisen  
 Desserts

|   |               |
|---|---------------|
| <b>TORTA AL QUARK / INTEGRALE / MIRTILLI / MELISSA</b>  | <b>€ 9,00</b> |
| Cheesecake / Vollkorn / Heidelbeeren / Zitronenmelisse <sup>A/C/G</sup><br>Cheese cake / wholemeal / blueberries / lemon balm                                   |               |
| <b>TARTE ALLE BACCHE / BACCHE / VANIGLIA / MANDORLE / PISTACCHI / PROSECCO</b>  | <b>€ 8,90</b> |
| Beerentarte / Beeren / Vanille / Mandel / Pistazien / Prosecco <sup>A/C/G/H</sup><br>Berry tarte / berries / vanilla / almonds / pistachios / Prosecco          |               |
| <b>CIOCCOLATO FONDENTE / ANANAS / PEPE LUNGO / GRANELLI / MENTA PIPERITA</b>  | <b>€ 8,50</b> |
| Zartbitterschokolade / Ananas / langer Pfeffer / Crumble / Pfefferminze <sup>G/A/C/H/O</sup><br>Dark chocolate / pineapple / long pepper / crumble / peppermint |               |

**Coperto / Gedeck € 3,50**

Inklusivpreise, IVA inclusa/ taxes included 03/22 (inkl. 10% MWST)