



„Eating is a need, enjoying food is an art“
- François de La Rochefoucauld

We look forward to spoiling you!

DAVID ALTHUBER
Chef

GABRIEL GATTERER
Chef

Homemade focaccia and chef's greeting: 3 euros
Please let us know of any intolerances or allergies.
We always try to use local ingredients.
If necessary, ingredients from the EU and non-EU countries are used.

Wines

WHITE WINE

LUGANA Otella	0,1	5
KERNER Pacherhof	0,1	5.7

RED WINE

LAGREIN Terlan	0,1	4.5
MERLOT „FIHL“ Dipoli	0,1	6

Tasting Menu

Until 21:00 - 4 Courses - (Price per person)	65
Wine pairings	25
Meat or fish tasting	

Appetizer

BAKED AHI TUNA 2.0 - C° Yellowfin tuna Sichuan pepper Walnuts	15
HOME MARINATED SALMON TROUT Guacamole Orange Salad	15 L
BEEF CARPACCIO South-tyrolean asparagus Schwarzenstein cheese Cashew nuts	16 G
BEEF TARTAR Homemade sourdough bread Mustard cream Salted butter	16
FALAFEL „RAS EL-HANOUT“ Marinated raw blaukraut Avocado cream Mango chutney	14 LV
VEGAN STUFFED AUBERGINES Dried tomatoes Almond ricotta Basil	13 LGV

Starters

TOMATO CREAM SOUP Garlic bruschetta Burrata	12 V
CHIVE CREAM SOUP Brittle bread Cream cheese Speck	11
RISOTTO CARNAROLI South-tyrolean asparagus Sauce Bernaise	17 GV
TAGLIOLINI - °C Shrimps Tomatoes Coriander	17.5
RAVIOLI Savoy cabbage Speck with pepper Mascarpone Sweet potato	17

Main Courses

BEEF ONGLET Carrot cream Green asparagus "Kipfler" potatoes	34 LG
LAMB SADDLE STEAK Pistachio crust Basil pesto Confit tomatoes	28
TURBOT FILLET Truffle mashed potatoes Mediterranean vegetables Crispy basil	30
BAKED OCTOPUS Pea cream Purple potatoes Harissa sauce	31
VEGAN CURRY Brussel sprouts Mushrooms Coconut milk Jasmine rice	15 LGV

Steaks

BEEF FILLET - 220g	35
RIB-EYE STEAK - 250g	32
TOMAHAWK - 1kg	99

All steaks are served with complimentary grilled vegetables, sweet potato fries, barbeque sauce und sour cream.

Sides

Fried potatoes mix BBQ sauce - °C	LV	5.5
Colorful grilled vegetables	LGV	5.5
Small COSMO salad	LGV	6
Large COSMO salad	LGV	11

Desserts

TARTELETTE Mango Black currant Caramel	11 V
CHOCOLATE BROWNIE Pistacchio ice cream Raspberries	11 V
HOMEMADE SORBET - C° Flavor of your choice	LV
One scoop	4
Two scoops	6
Three scoops	8
San Pellegrino	0,75 5.5
Acqua Panna	0,75 5.5

ALLERGENS

G Contains gluten-free products
L Contains lactose-free products
V Contains vegetarian products
C° Frozen products may be used