

Waldhof-Aperitif

A glass of Arunda Rose

With its extremely rich and persistent perlage, its rich salmon colour, its brilliance and luminosity brilliance and luminosity, ARUNDA Rosè is full of fruit, creamy, vinous and flattering in flavour, balanced and pleasant to drink. and pleasant to drink.

Euro 9,50

Milan's wine recommendation

Pinot Blanc Abraham Dolomiten winery

The skill passed down from generation to generation is expressed in every sip of the Pinot Blanc 'In der Lamm' from the Abraham winery. It shines greenish-yellow in the glass and unfolds the scent of ripe apples, white flowers and a fine flint note. On the palate, it impresses with its freshness and emphasised minerality, which lasts a long time. This Pinot Blanc is the ideal accompaniment to fish and seafood, white meat and savoury cheese.

Euro 43,00

Lagrein Riserva Abbey Winery Muri Gries

Complex and multi-layered, ripe berry aromas with cherries and barberries, spicy notes of tobacco and leather, some liquorice and eucalyptus, forest floor, dense and full.

Euro 49,00

The matching beer

Brewfist Fear

Brewery: Brewfist (IT)
Beer style: Milk Chocolate Stout
Degree: 5,2 Vol. %
Aroma: coffee, milk chocolate, vanilla
Taste: creamy & velvety
Pairing: dark meat, roast, chocolate dessert



Euro 5,50€

vegetarian menu =



Menu

Fennel salad | carrots
feta cheese | Orange dressing



xxx

Carpaccio of braised veal shank
from Pusteria valley
apricot | fresh chanterelles
Edamame | gravy

or

Homemade ravioli
with nettle from the Genussgarten
truffle | parmesan



or

Prawn in kataifi batter
spicy fruit chutney
sesame mayonnaise

xxx

Consommé
chive dumplings

or

Peach Melba | **drink**



xxx

Courgette croquettes
mozzarella | Ajvar sauce



or

Preso of Duroc pork
spiced jus | mashed potatoes
peas | smoked olive oil

or

Trout fillet from the Passiria valley
lemon butter
mashed potatoes | peas | mint

xxx

Puff pastry cornet
raspberry | white chocolate

or

Strawberry sorbet | yoghurt

xxx

Choice of cheese