



ALPINE KÜCHE
im Tiroler Wirtshaus



Menü settimanale

Perfect Start "Schilbert"

Austrian Schilerol
(like Aperol
but much better!)
Mint | Ginger Ale
€ 6,40

Zuppa cremosa fatta in casa
€ 7,20

Patate al forno in camicia
verdure | latte di cocco | insalata
€ 14,70

**1/8 l Grüner Veltliner
from famous Wachau
Vintage 2007!**

so unique & special
Winery Kirchmayr
€ 7,50

Lasagne di cervo fatte in casa
rucola | mirtilli rossi | parmigiano
€ 16,80

Salmerino alpino arrostito intero
patate al prezzemolo | verdure stagionale
burro alle erbe
€ 26,70

Coscia di pollo cotta sous vide
riso alle verdure | salsa alla panna
€ 22,40

caffè freddo alla Viennese
gelato biologico alla vaniglia | panna montata
€ 8,70

Se siete interessati al nostro dessert giornaliero?
chiedete al vostro cameriere! 😊



**Blakstoc Cider
from Austria**

0,33 l € 4,50

We look after each other!

Throughout the year, we try to buy as locally as possible. All meat, poultry, game and freshwater fish game and freshwater fish from Austria. We also process and cut whole sides of beef, veal and game "from nose to tail", thus strengthening our local farmers.
As an "excellent Tyrolean apprenticeship workplace", we are very proud of our junior tourism talents and offer apprenticeships in cooking and restaurant management.



Ich sag, wo's herkommt!
www.dakommtsher.at

