










## APPETIZERS

Selection of local cheeses and cold cuts (7-11-12)		€ 15,00
Home made cured meat (carne salada) with flakes of Trentingrana (7-10-11)		€ 17,00
Speck reserve Felicetti with pickles, kren (horseradish) and rye bread (1-12)		€ 14,50
Fried Tomino* cheese of Camembert with grilled vegetables and blueberry jam (1-3-7)		€ 15,00
Carpaccio of smoked deer with croutons and juniper butter (1-12)		€ 18,00
Baccalà mantecato, roasted poleta and confit tomatoes (1-3-4-7)		€ 16,00
Bread basket (1-6-7-8-11)		€ 3,00



## SIDE DISHES

Mixed mushrooms		€ 9,50
French fries* (1)		€ 6,00
Potatoes rösti* (1)		€ 6,50
Polenta		€ 5,00
Braised cabbage (12)		€ 6,00
Mixed salad		€ 8,00

## DESSERTS

Apple Strudel with vanilla sauce (1-3-7)		€ 6,00
Raspberry* and ricotta cheesecake (1-3-7-8)		€ 6,00
Sacher chocolate cake* (1-3-7-8)		€ 6,00
Cooked cream with wild berries (7)		€ 6,00
Tiramisù (1-3-7)		€ 6,00
Light yogurt with wild berries or walnuts and honey (7-8)		€ 6,00
Two-tone Bavarian raspberry and vanilla (3-7)		€ 6,00

## SOUPS

Traditional Goulaschsuppe		€ 11,00
Traditional Bread Dumplings 'Speck Canederli' in soup (1-3-7-9-12)		€ 10,00
Onion soup (1-7)		€ 9,50
Vegetable minestrone (9)		€ 9,50

## FIRST COURSES

Felicetti tagliatelle with venison ragout* (1-3-9)		€ 16,00
Two-tone Tyrolean gnocchi (spätzl) (1-3-7-12)		€ 13,50
Home made (Schlutzkrapfen) pasta filled with wild herbs and smoked ricotta (1-3-7)		€ 15,00
Risotto with purple cabbage, pumpkin and blue cheese (7)		€ 14,00
Dumpling trio 'Canederli' (speck, cheese, spinach) (1-3-7-12)		€ 13,50
Pressed macaroni and porcini mushrooms (1-3-4-7)		€ 16,50
Gnocchi with tomato sauce (1-3)		€ 13,00
Dish TOP WINE 2023 (1-4)		€ 16,00

## MAIN COURSES

Beef goulash and dumplings (canederli) (1-3-7-12)		€ 21,00
Roasted pork shank with polenta (9-13)		€ 19,00
Flavoured Trentino sausage with polenta and mushrooms (10-12)		€ 18,50
Panko-breaded veal cutlet with vegetable tempura* (1-3-7)		€ 22,00
Beef entrecote with grilled vegetables		€ 24,00
Venison cutlets* with polenta and braised cabbage (10-12)		€ 23,50
Eggs, speck and fried potatoes (3-12)		€ 15,00

## BAR - sandwich and snack

Würstel and french fries (1-7-12)	€ 13,00	Ciabatta bread with wurstel (1-12)	€ 7,00
Hamburger (salad, tomato and cheese) (1-7)	€ 10,00	Sandwich with ham/salami and cheese (7-12)	€ 5,00
Ciabatta bread with sausage (1-7)	€ 7,50	Ham and cheese toast (1-7)	€ 6,00
Vegetarian baguette (with grilled vegetables) (1-7-12)	€ 8,00	Rye bread with speck, pickles and horseradish (1-7-12)	€ 9,00
Pretzels (1-7-12)	€ 4,00		

## BAR - bevarages

Coffee	€ 2,00	Skiwater 0,4 l	€ 4,00
Coffee decaffeinated	€ 2,00	Apfelschorle	€ 4,00
Coffee with brandy	€ 3,50	Fresh fruit juice	€ 5,00
Cappuccino	€ 2,80	Fruit juices	€ 3,50
American coffee	€ 3,00	Soft drinks (coca cola, fanta..) 0,33 l	€ 3,50
Cappuccino with cream	€ 3,50	Sparkling wine Trento DOC 1/10 l	€ 7,00
Barley coffee small	€ 1,50	Wine DOC 1/10 l	€ 5,00
Barley coffee big	€ 2,50	Prosecco 1/10 l	€ 4,50
Ginseng coffee big	€ 2,50	Glass of wine 1/10 l	€ 3,00
Macchiatone	€ 2,50	Wine 1/4 l	€ 4,50
Latte macchiato	€ 3,50	Wine 1/2 l	€ 7,50
Milk	€ 2,00	Wine 1 l	€ 13,50
Hot chocolate	€ 3,50	Small draft beer 0,20 l	€ 3,50
Hot chocolate with cream	€ 4,00	Medium draft beer 0,40 l	€ 5,50
Tea - camomilla	€ 3,00	Beer bottle 0,33 l	€ 5,50
Tea with rum	€ 4,00	Weizen beer bottle 0,50 l	€ 6,50
Bombardino with cream	€ 6,50	Forst beer non-alcoholic 0,33 l	€ 5,50
Vov brulé	€ 5,00	Liqueurs-brandly-bitters	€ 5,00
Jager tea	€ 5,00	Whisky	€ 7,00
Punch - hot grappa	€ 5,00	Fruited grappa	€ 4,00
Wine brulé	€ 4,50	Herbal grappa	€ 5,00
Alcohol free aper. (crofino - gingerino)	€ 3,50	Special grappa	€ 7,00
Aperitif (hugo - spriz)	€ 6,50	Dolomia Mineral Water - glass	€ 1,00
Powerade	€ 4,50	Dolomia Mineral Water 0,50 l	€ 2,50
Red Bull - 0,4 l	€ 4,50	Dolomia Mineral Water 0,70 l	€ 4,50