


Gluten-free dishes

*As some products require be prepared separately, there may be some waiting time.
We ask for your understanding.*

Salad and Starters

Green or mixed salad  (G,M) <i>also possible in vegan</i>	large € 10,70 small € 7,70
Caesar Salad with fried strips from a corn-fed chicken breast (C,D,G,M)	€ 24,20
Vitello tonnato from veal with homemade tuna ice cream (C,D,G,M)	€ 24,00
Burrata with cherry tomato-confit and gluten-free bread  (G)	€ 21,20
Homemade pastrami-carpaccio with truffle mayonnaise, caviar and gluten-free bread (C,G,M)	€ 21,20
House smoked trout from the Oetz valley served with lamb's lettuce, gluten-free bread and horseradish (D,G,M)	€ 27,20
Pick-off Selection of local dried meat and cheese specialities with gluten-free bread (C,G,M)	€ 18,00
Tyrolean cheese platter  with butter, fig mustard and gluten-free bread (G,H,M,O)	€ 20,30

Soup

Beef consommé with gluten-free sliced pancake or gluten-free noodles (approx. ten minutes preparation time) (C,F,G,L,O)	large € 7,70 small € 5,40
Carrot-turmeric-ginger soup with seared scallops (G,L,R) <i>also available in vegetarian -€ 3,00 (G,L)</i>	large € 11,80 small € 9,40
Tomato cream soup  (F,L,O)	large € 9,80 small € 7,10
Tom Kha Gai soup with chicken, vegetables, mushrooms and glass noodles (F,N) <i>Also possible in vegan -€ 1,50 (F,N)</i>	large € 11,50 small € 9,10




Fish

Pike-perch fillet on eggplant-sesame cream with roasted potatoes and pomegranate (D,N)	€ 29,00
Tyrolean speckled trout with barbeque vegetables mash and seasonal mushrooms (D,G)	€ 30,00



Allergen information:

B- crustacean, C- eggs, D- fish, E- peanut, F- soy, G- milk-lactose,
H- pulses, L- celery, M- mustard, N- sesame, O- sulphite, P- lupines, R- molluscs



Mains

Boiled prime beef served in a broth with roasted potatoes and cream spinach served with apple-horseradish and sour cream sauce (E,G,L,O)	€ 28,20
Half of a fried farmer's chicken with barbecue vegetables served with either rice or French fries (L,O)	€ 22,10
Entrecôte (200 g) served with speck wrapped green beans, French fries and barbecue sauce (C,G,M,O)	€ 32,70
Fried corn-fed chicken breast served with a creamy herb polenta and zucchini-chickpea ratatouille (G)	€ 26,70
Red curry from local beef with vegetables and Jasmin rice (N)	€ 24,50
Also possible in vegan -€ 1,50 (N)	€ 20,30
Chickpea-carrot Masala  with Jasmin rice and sesame seeds (L,N)	€ 19,20
Local porcini mushroom-risotto with fried vegetables  (G,L,O)	€ 21,20
Mushroom ragout with boiled potatoes or rice  (C,G,O)	€ 18,40

Small dishes

Boiled Frankfurts with French fries or with gluten-free bread	€ 9,80 € 6,60
French fries 	€ 7,20
Sweet potato fries with sour cream dip  (G,M)	€ 9,80

Dessert

Frozen yoghurt with fresh fruits and puffed Quinoa (G)	€ 10,10
Carrot and pumpkin seed tart  with jackfruit sorbet	€ 11,80
Cheesecake with mango-ragout and whipped cream  (H,O)	€ 10,50

All our ice cream bowls are also gluten-free (without decorative wafers)

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