



Starters & Snacks

Beef Tartar A C F G M
with toast and butter

11,60

Avocado mousse with marinated prawns A B G
“Chile camarones” and toast

10,90

Panini

with roasted chicken breast, bacon, cheese and tomato salsa A F G

11,20

with rucola, tomatoes, mozzarella and basil pesto A F G

10,20

with onion, tomato, pepper and rucola VEGAN A F

9,20

Soups

Pumpkin cream soup VEGAN
with ginger, coconut milk and Styrian pumpkin seed oil

4,50

Semolina dumpling soup A C G L

3,50

Liver dumpling soup A C L

3,50

Soup with slices of pancake A C G L

3,50



Charcoal grilled

Spareribs CGLMO

or

Spareribs „Diabolo“ CGLMO

with wedges and two sauces

big portion 19,90

small portion 16,90

Las Vegas Cut Steak

with sautéed chanterelles and grilled potato slices

20,60

Lamb chops

with saffron rice, grilled tomato and eggplant dip

18,80

Marinated chicken spit AG

with housemade tzatziki and baguette

16,20

Housemade Āevapĉiĉi CLMO

with onion mustard, ajvan and french fries

12,80

Gilthead ADFO

grilled as a whole

with tomato pepper salad and baguette

21,40

Filled zucchini ACGL

with grilled hard cheese and basil pesto

11,90



Main dishes

Venison ragout A C G L M O
*with chanterelles,
served with napkin dumpling*
16,40

Turkey breast cordon bleu A C G L M O
*in pumpkin seed coating,
served with potato corn salad*
15,20

Creamy veal goulash A C G L
with small dumplings
16,40

Typical viennese pork escalope A C G L M O
with potato salad
11,90

Steamed onion beef roast A L M O
with fried potatoes
18,60



Vegetarian

Pumpkin lasagne AGLMO
with rocket salad
11,80

Porcini risotto GLMO
with leaf salad
15,90

Salads

Crispy chicken breast ACDGMO
*on coloured salad with yoghurt basil dressing
and housemade langos*
13,50

Mixed leaf salad
*with vinegar and oil or tomato dressing or
basil yoghurt dressing* DGMO
4,20

Mixed raw vegetable salad DGMO
4,10



Fish

Pike-perch filet ADG
roasted
with herbal butter,
vegetables and butter potatoes
17,50

Carp filet ADG
„serbian style“
with parsley potatoes
17,70

Carp filet ACDGLM
fried
with potato salad
17,70

Calamari ABG
roasted
with garlic and parsley,
served with baguette
18,90



Desserts

Chocolate nut pancake A C G H
with amaretto cream

1 piece 3,90
2 pieces 7,80

Poppy potato noodles A C G O
with housemade elderberry ragout

7,20

Chocolate mousse C G O
with rum plums

7,30

Malakoff nougat soufflés A C F G H
with sour cherry sauce

6,60



Ice Cream

Bortolotti's ice donut C F G H
Apricot or Nougat
1 piece 3,60

Mixed ice cream C F G H
5,20

Banana split C F G
6,00

Hot love C G
vanilla ice cream
with hot raspberries
and whipped cream
6,00

Ice coffee C G
5,10

We obtain our premium ice cream
from Eissalon Trento Bortolotti.