

Room nr...

Menu of Friday 01. September

*Courgettes saffron cream ...
Or*

*Homemade potato gnocchi
with veal and porcini mushrooms ...
Or*

*Crepe au gratin
filled with chard and mussels ...
Or*

*Pasta with tomato sauce...
Or
Pasta with meat sauce...*



*Cuttlefish, peas
and potatoes with rosemary ...
Or*

*Beef goulash
with soft Storo polenta ...
Or*

*Cordon bleu with eggplant,
tomato and mozzarella ...
Or*

*Milanese cutlet with potatoes...
Or*

Grilled steak with side dish



Tiramisù

Recommended wines:



16 Sauvignier Gris

*Finely fruity with discreet aromas
of flowers, intriguing, mineral, persistent
with magenta and rust colored berries.
The vines are still young and
wild, full of energy.*

€ 28,00



Blauburgunder Kellerei St.Michael/Eppan

*Garnet red. It smells of berries, raspberries
And blackberries. Compact, elegant,
fruity and spicy at the same time.*

€ 23,00



We always try to use local ingredients.
If necessary, we also use ingredients from the EU

If certain foods provoke allergies or intolerances, please inform our
collaborators who will be happy to provide you support. Thank you.