TURM CLASSICS

BEEF TARTAR
quail egg from the Zolt farm, crispy bacon powder, pickled zucchinis from the Gatschhof and homemade Vinschgerle
18

VINEYARD SNAILS BOURGUIGNON „À LA STEPHAN"
6 snails
18

LIVER DUMPLINGS
on white turnip salad and chive
12

VEAL FILLET ROSSINI
on sautéed spinach and potato medallions
36

A LA CARTE

STARTERS

POACHED EGG AT 60° FROM GATSCHHOF WITH TRUFFLE NERO PREGIATO
in a crispy nest, cheese fonduta and sautéed spinach
22

SMOKED RICOTTA MOUSSE
with cauliflower couscous, cauliflower cream, and homemade brioche bread
16

MARINATED CHAR
served with yellow turnips, glazed red turnips, and light horseradish sauce
20

DUCK ROAST BEEF
with pickled pumpkin, toasted seed butter, and raisin Vinschgerle
21

SOUPS

MUSHROOM ESSENCE
served with "Bottoni" stuffed with pumpkin and mascarpone
18

BEET ROOT SOUP
with black bread croutons au gratin with cheese
14

STAR TER

CREAMY ORZO WITH WINTER VEGETABLES
with cured pork cheek
20

SCHLUTZKRAPFEN WITH CARROB AND "PASTA GIALLA" STUFFED WITH GORGONZOLA "DOLCE"
with diced pears
19

RAVIOLI STUFFED WITH BLACK CABBAGE
with onion butter and speck
19

THREE COLOR "SCHUPFNUDELN" WITH POTATOES FROM KATHIS GARDEN
with old cow beef ragout
19

MAIN COURSE

ARTICHOKE STUFFED WITH BREAD AND PECORINO CHEESE
fried artichoke slices with chopped parsley and lemon
25

PIKEPERCH CONFIT
served with honeyed tubers
29

PIGEON FROM THE OVEN
with cranberry sauce, radicchio tardivo and potato "Panzelen"
34

VENISON BITES IN LONG PEPPER SAUCE
with chestnuts and pumpkin purée
34

"STRACOTTO" FROM LOCAL BEEF" XO"
served with winter vegetables and plums in vinegar from Gatschhof
29

BEEF FILLET WITH MARROW CRUST
with pumpkin and potato in the oven
36

THE VÖLSER GRAUVIECH "XO"
is characterized by the fact that it is at least ten years old and has been allowed to spend its summers on the pastures of the Schlern. The meat of these animals is particularly tasty and has a special character – a true rarity.

DES SERT

SEMOLINA GNOCCHI WITH POPPY SEEDS AND CINNAMON
with persimmon and yogurt foam
13

"FINANZIERA" WITH ALMONDS
with ricotta cream and clementine sauce
13

DARK CHOCOLATE MOUSSE 70% VALRHONA
with chestnuts and caramel ice cream
15

PUMPKIN "CREMOSO"
with baked apple sorbet
13

VARIATION OF CHEESES
with homemade chutneys and mustards
18