

TURM CLASSICS

A LA CARTE

BEEF TARTAR "VÖLTER FOREST"

chanterelles, cranberries

and parsley moss

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

STARTERS

"WINTER ASPARAGUS" WITH POACHED EGG AT 60° FROM GATSCHHOF

and black truffle Melano

22

BUTTERFISH LIGHTLY SMOKED

with yellow and red beetroots with a
light horseradish sauce

20

ROE DEER TARTARE

with radish, marinated bittersweet and
raisin "Vinschgerle"

21

FOIE GRAS AND BLUEFIN TUNA ESCALOPES

with apple compote with pepper from
Szechuan

25

SOUPS

TORTELLINI STUFFED WITH "STRACOTTO" FROM THE OLD LOCAL COW "XO"

and beef consommé

18

BISQUE

with prawn in Kataifi

14



TRUFFLE

This symbol indicates dishes that pair
exceptionally well with fresh truffles.

"MELANO" TRUFFLE Price per gram 3,00 €

STAR TER

RISOTTO CARNAROLI WITH BEETROOT

with black truffle Melano

18



"SCHLUTZKRAPFEN" WITH CARROB AND "PASTA GIALLA" STUFFED WITH GORгонZOLA "DOLCE"

with diced pears

19

"SFOGLIATINE" STUFFED WITH RAGOUT FROM THE "OLD LOCAL COW XO"

with cheese sauce

19



TAGLIOLINI

with candid lemon and calamari

20

MAIN COURSE

STRUDEL WITH "WINTER ASPARAGUS"

and with balsamic-marinated radicchio tardivo

25

SWORDFISH "BOLLITO" with swiss chard and puntarelle chicory

33

HONEY-GLAZED DUCK BREAST

with red turnip cabbage from our Gatschhof
and potato "Panzelen"

34

VENISON BITES IN LONG PEPPER SAUCE

with potato-parsley purée with Brussels
sprouts

34

BRAISED PORK CHEEK IN PINOT NOIR "CORAX"

with celeriac purée and caramelized shallots

32

BEEF FILLET WITH MARROW CRUST

with potato gratin

36

THE VÖLTER 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