



# TURM CLASSICS

**BEEF TARTAR "VÖLSER 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

# A LA CARTE



**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

# STAR TER

**RISOTTO CARNAROLI  
WITH BEETROOT**   
with black truffle Melano  
18

**"SCHLUTZKRAPPEN" WITH CARROB AND  
"PASTA GIALLA" STUFFED WITH  
GORGONZOLA "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

## TRUFFLE

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


**"MELANO" TRUFFLE** Price per gram 3,00 €

# 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 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