






Gluten-free dishes

As some products require be prepared separately, there may be some waiting time.
We ask for your understanding.

Salad and Starters

Green salad  (G,M) <i>also possible in vegan</i>	kl./gr. grüner Salat	large € 10,00 small € 7,20
Mixed salad  (G,M) <i>also possible in vegan</i>	kl./gr. gemischter Salat	large € 10,00 small € 7,20
Caesar Salad with King prawns (B,C,D,G,M)		€ 25,50
Burrata  with cherry tomato confit and gluten-free bread (G)		€ 19,80
House smoked trout from the Oetz valley served with lamb's lettuce, gluten-free bread and horseradish (D,G,M)	Ötzt. Forelle	€ 25,40
Pick-off Selection of local dried meat and cheese specialities with gluten-free bread (C,G,M)	Brettljause	€ 16,30
Tyrolean cheese platter  with butter, fig mustard and gluten-free bread (G,H,M,O)	Käseauswahl	€ 18,90

Soup

Beef consommé with gluten-free sliced pancake or gluten-free noodles (approx. ten minutes preparation time) (C,F,G,L,O)	Frittaten	large € 7,00 small € 4,70
Minestrone  (F,L)		large € 10,00 small € 7,70
Potato cream soup with bacon-strips (F,L,O) Also possible in vegan -€ 1,00 (F,L)	Kartoffelsuppe	large € 10,00 small € 7,20
Tom Kha Gai soup with chicken, vegetables, mushrooms and glass noodles (F,N) Also possible in vegan -€ 1,50 (F,N)		large € 10,80 small € 8,50



Fish

Pike perch roast with stewed onions with a cream of green beans and roasted potatoes (D,G,L,O)	Zwiebelrostbraten Zander	€ 26,90
Tyrolean speckled trout with barbeque vegetables mash and seasonal mushrooms (D,G)	Bachseibling	€ 28,00



Allergen information:

B- crustacean, C- eggs, D- fish, E- peanut, F- soy, G- milk-lactose,
H- pulses, L- celery, M- mustard, N- sesame, O- sulphite, P- lupines, R- molluscs



Mains

Boiled prime beef served in a broth with roasted potatoes and sautéed baby spinach served with apple-horseradish and sour cream sauce (E,G,L,O)	<i>Tafelspitz</i>	€ 26,30
Half of a fried farmer's chicken with barbecue vegetables served with either rice or French fries (L,O)		€ 20,70
Entrecôte (200 g) served with green beans and speck, French fries and barbecue sauce (C,G,M,O)		€ 30,50
Fried corn-fed chicken breast served with a creamy herb polenta and zucchini-chickpea ratatouille (G)	<i>Maishendl</i>	€ 24,90
Creamy veal "Beuscherl" (lung and heart stew) with bread dumpling and sour cream (C,D,G,L,M,O)		€ 21,40
Red curry from local beef with vegetables and Jasmin rice (N)		€ 22,90
Also possible in vegan -€ 1,50 (N)		€ 18,90
Chickpea-carrot Masala  with Jasmin rice and sesame seeds (L,N)		€ 17,90
Mushroom ragout with boiled potatoes or rice  (C,G,O)		€ 17,20

Small dishes

Boiled Frankfurts with French fries or with gluten-free bread		€ 9,80 € 6,60
French fries 		€ 7,20
Sweet potato fries  with sour cream dip (G,M)	<i>Süßkartoffel</i>	€ 9,80

Dessert

Frozen yoghurt with fresh fruits and puffed Quinoa (G)		€ 9,40
Coconut-cherry tarte with jackfruit-sorbet  (H)		€ 11,80
Cheesecake with mango-ragout and whipped cream  (H,O)		€ 9,50

All our ice cream bowls are also gluten-free (without decorative wafers)

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