

Gluten-free dishes

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

Salad and Starters

Green salad  (G,M,O) <i>also possible in vegan</i>	large € 11,10 small € 8,00
Mixed salad  (G,M,O) <i>also possible in vegan</i>	large € 11,10 small € 8,00
Caesar Salad with marinated strips of chicken breast (C,D,G,M,O)	€ 22,20
Burrata  with cherry tomato confit and gluten-free bread (F,M)	€ 21,20
Homemade pastrami-carpaccio served with truffle mayonnaise, caviar and gluten-free bread (C,F,G,M,N,P)	€ 22,00
House smoked trout from the Oetz valley served with lamb's lettuce, gluten-free bread and horseradish (D,G,M)	€ 28,30
Pick-off Selection of local dried meat and cheese specialities with gluten-free bread (C,G,M)	€ 18,70
Tyrolean cheese platter  with butter, fig mustard and gluten-free bread (G,H,M,O)	€ 21,10

Soup

Beef consommé with gluten-free sliced pancake or gluten-free noodles (approx. ten minutes preparation time) (C,F,G,L,O,P)	large € 8,00 small € 5,60
Tomato cream soup  (F,L,O)	large € 10,30 small € 7,50
Tom Kha Gai soup with chicken, vegetables, mushrooms and glass noodles (F,N) <i>Also possible in vegan -€ 1,50 (F,N)</i>	large € 12,00 small € 9,50

Fish

Pike-perch fillet under a dill-mustard crust with roast potatoes and zucchini (C,D,G,M,O)	€ 28,80
Pan-fried catfish fillet on a spicy paprika sauce with green-pea pasta rice (D,O)	€ 29,80

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 cream spinach served with apple-horseradish and sour cream sauce (E,G,L,O)	€ 29,30
Half of a fried farmer's chicken with barbecue vegetables served with either rice or French fries (L,O)	€ 23,00
Entrecôte (200 g) served with bacon-beans, French fries and grill sauce (G,M,O)	€ 34,00
Fried corn-fed chicken breast served with a creamy herb polenta and zucchini-chickpea ratatouille (G)	€ 27,80
Red curry from local beef with vegetables and Jasmin rice (L,N)	€ 25,50
Also possible in vegan -€ 1,50 (L,N)	€ 21,10
Curry sausage with French fries (L,O)	€ 19,70
Chickpea-carrot Masala  with Jasmin rice and sesame seeds (L,N)	€ 20,00
Lentil stew  with a variety of vegetables and rocket	€ 19,10

Small dishes

Boiled Frankfurts with French fries or with gluten-free bread	€ 9,80 € 6,90
French fries 	€ 7,20
Sweet potato fries with sour cream dip  (G,M)	€ 9,80

Dessert

Frozen yoghurt with fresh fruits and puffed Quinoa (G)	€ 10,50
Cheesecake  with wild-berry ragout and whipped cream (H,O)	€ 10,90

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