

Restaurant Traube

The Chef recommends

Gourmet plate

beef carpaccio from the Carne Salada
smoked salmon / prawns from the Grill / pickled vegetables
cream horseradish / garlic toast small / big 18,00 € / 22,00 €

Grilled goat's cheese

grilled vegetables / garlic toast small / big 16,00 € / 21,00 €

Cappelletti (handmade / BIO / regional)

filled with wild garlic
melted butter / walnuts / Grana Padano



18,50 €

Surf and Turf

beef filet / prawns-skewer
grilled vegetables / barbecue-sauce
herb butter / fries
32,00 €

Grilled octopus

with mashed potatoes and boiled vegetables 26,50 €

Old Tyrolean farmer "Gröstel"

roasted potatoes / cooked beef / onion / chives
Speck-slaw salad 25,00 €

The sweet ending

Salted cream caramel 8,00 €

Panna cotta with fresh strawberries 8,50 €