Restaurant Traube

Soups

Meat broth with ingredient of your choice:

ACGL	**Frittaten** (omelette strips)	8,50 €
ACGL	**Speck-dumplings** – 2 pieces	10,50 €
ACGL	**Liver-dumplings** – 2 pieces	11,00 €

Starters

Bruschetta

AG	fresh tomatoes / raw onion / garlic	9,50 €
AG	fresh tomatoes / raw onion / garlic / “**Lardo**”	11,00 €

Beef-Carpaccio

AG	from the Carne Salada		
	rucola / Grana Padana/ garlic-toas	smal / big	19,00 € / 23,00 €

Gourmet plate

GD	Carne Salada / smoked salmon		
B	prawns from the grill/ pickled vegetables		
AG	cream horseradish / garlic toast	smal / big	18,00 € / 22,00 €

Sour beef - cold

CL	cooked beef / raw onion rings / bread basket	smal / big	16,00 € / 20,00 €

Pasta

Spaghetti „Bologneser style“

AGLO	homemade meat ragout	14,50 €

Spaghetti „Aglio Olio”

A	olive oil / garlic / chili	13,50 €

Shepherd Maccheroni

	tomatoes / meat ragout / champions	
AGLO	ham / peas / cream / Grana Padano	17,50 €

Spaghetti “alla Carbonara”

ACG	Speck / egg / cream / Grana Padano	17,00 €

Spaghetti „Piquant“

AL	tomato sauce / garlic / olives / chili	15,00 €

Nearly all dishes also as small potions -2,00€

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Meat dishes

Viennese schnitzel with fries
AC pork / turkey / calf 20,00 € / 22,00 € / 25,00 €

Campion schnitzel with rice
AGO pork / turkey / calf 21,00 € / 23,00 € / 26,00 €

Beef „Tagliata“ (Entrecote 220 gr.)
AG herb butter / grilled vegetables / fries 31,00 €

Beef filet (220 gr.) from the grill
AGO fries / herb butter **or** pepper sauce 34,00 €

Cordon Blue
ACG Pork / with roasted potatoes 25,00 €

Meat grill plate AGMO
beef filet / pork filet / turkey steak / calf steak
Speck-strips / “Frankfurter” sausages
grilled vegetables / fries / herb butter / Barbecue sauce
2 mixed salads for 1 person / for 2 persons 34,00 € / 62,00 €

Turkey-Steak from the grill
AGM herb butter / fries 22,00 €

Calf schnitzel from the grill
AGM herb butter / roasted potatoes 25,00 €

“Bernerschnitzel” ACGLO
pork gratinated with cheese and ham
champion sauce / roasted potatoes 25,00 €

Cooked beef “Vienna art” CGL
CGL boiled potatoes / cooked vegetables / cream horseradish 24,00 €

Poachers pan ACGLO
3 pork fillet / champion sauce / butter “Spätzle”
served in the pan 26,00 €

Redwine recommendation

o **Merlot Cabernet “festival”**
Winery Merano
Glass 0,1 lt 4,50 € / bottle 0,75 lt. 25,00 €

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Fish dishes

Smoked salmon
ADG cream horseradish / garlic toast — small / big — 16,00 € / 19,00 €

Smoked trot fillet
MO marinated salad / potato- “Röstinchen”
ADG cream horseradish — small / big — 18,00 € / 22,00 €

Tagliatelle Riviera
ABG tomatoes / prawns / zucchini / cream — 18,00 €

Prawns
from the grill / grilled vegetables
ABG garlic toast — 6 pieces / 10 pieces — 22,00 € / 27,00 €

Sea bass filet
ADG from the grill / boiled potatoes — 26,50 €

Salad Plate
with homemade dressing MO

Prawns from the grill
MO on a salad platter
ABG with garlic toast — 6 pieces / 10 pieces — 22,00 € / 27,00 €

Beaked Camembert
MO salad / cranberries — 15,00 €

Large mixed salad plate — 13,00 €
C with boiled egg — 15,50 €
A with grilled turkey stripes — 24,00 €
ACG with 2 dumplings of your choice:
Speck, cheese, lever, spinach, beet root — 19,00 €

Small mixed salad MO — 6,50 €

Speck-slaw salad LO — 7,50 €

Tomato salad with onion MO — 7,00 €

Nearly all dishes also as small potions -2,00€

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Tyrolean specialities

“Marendenteller” (cold)
Speck / cheese / “Kaminwurzen” / pickles
AGO cream horseradish / bread basket — 20,00 €

“Schlutzkrapfen“
handmade / BIO / regional
ACG melted butter / Grana Padano — 17,00 €

Tyrolean farmer tris
ACG 2 x cheese / 1 x spinach dumpling / „Schlutzkrapfen “
CGN melted butter / Grana Padano / Speck-slaw salad LO — 23,00 €

Dumpling tris – cheese / spinach / beetroot
ACG melted butter / Grana Padano / mixed salad MO — 20,00 €

Homemade spinach spaetzle
ACG ham – cream - sauce — 17,50 €

Old Tyrolean farmer “Gröstel”
CGLN roasted potatoes / cooked beef / onion / chives
LO Speck-slaw salad — 26,00 €

Kids plates

including a ball of ice cream

Mickey Mouse plate
AC small Viennese schnitzel / fries — pork / turkey — 12,00 € / 14,00 €

Smurf Maccheroni
AGLO Maccheroni with tomato sauce and meat ragout mixed — 8,00 €

Turkey – Nuggets
AC homemade / fries — 14,00 €

Side dishes

Fries / “Kroketten” A — 5,50 €
Rice / roasted potatoes / boiled potatoes AG — 5,50 €
Homemade white “Spätzle” tossed in butter ACG — 7,00 €
Vegetables cooked in butter GL — 8,00 €
Grilled vegetables — 8,50 €

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Desserts

Brown chocolate mousse homemade CEG		8,50 €
Tiramisù homemade ACEGO		8,50 €
„Apfelkiachl“ – 4 pieces / vanilla ice ACG		9,00 €
Lemon sorbet GO homemade / lemon ice cream / Prosecco / Vodka		8,00 €
Dessert variation ACEGO Tiramisù / brown chocolate mousse / “Apfelkiachl” hot raspberries / chocolate tarte / vanilla ice cream		12,00 €
Crema Catalana ACG		8,50 €
Apple dumplings ACG homemade – 3 pieces / vanilla ice		9,00 €
Apricot Dumplings – 2 pieces ACG		9,00 €
Sweet dumplings trio ACG apple / apricot / Nougat / vanilla ice cream		10,00 €
Hot chocolate tarte homemade ACEG		8,50 €
Hot raspberries / vanilla ice cream GO		8,50 €
Ice cream truffles (Tartufo) ACEGMH black or with or hazelnut		6,50 €
Mixed ice cream CEFGH	1 ball	2,50 €
chocolate / vanilla / nut	2 balls	4,50 €
strawberry / lemon / stracciatella	3 balls	6,50 €

We recommend our sweet wine with our desserts

o **Aurie – Petit Manseng**

IGT Mitterberg - Winery St. Pauls

glass 0,1 lt. 8,00 € / bottle 0,5 lt. 36,00 €

For our guests with food intolerances

We have labelled the allergens!

Please do let our staff know about any intolerances or allergies when placing your order!