



## COLD STARTERS

Cheese platter with South Tyrolean fig and spicy mustard chutney . . . . .	15,00
Marinated grilled vegetables with homemade polenta bread <i>vegan</i> . . . . .	13,00
Mixed platter of cold meats and local cheese . . . . .	14,00
Bread-time-plate <i>Bacon, smoked sausages, cheese</i> . . . . .	13,00
Tyrolean platter <i>Bacon, smoked sausages, smoked beef</i> . . . . .	13,00
South Tyrolean farmhouse bacon . . . . .	12,50
Mixed salad with South Tyrolean hard-boiled egg . . . . .	11,00
Grilled scamorza cheese with mixed salad . . . . .	13,00
Swiss sausage salad . . . . .	9,00
Mozzarella with fresh tomatoes, olive oil and basil . . . . .	10,00
Mediterranean salad <i>vegan</i> Taggiasche olives, sun-dried tomatoes, courgettes, arugula . . . . .	12,00
with goat cheese . . . . .	14,00

## SOUPS

South Tyrolean dumpling soup . . . . .	7,50
Traditional consommé with milt croûtons . . . . .	6,50
White wine soup with cinnamon croûtons . . . . .	7,00
Noodle soup with boiled beef . . . . .	7,50
Consommé Célestine . . . . .	6,50

## WARM STARTERS

Homemade ravioli filled with seasonal vegetables and ricotta cheese . . . . .	13,00
Spinach dumplings and cheese dumplings with cabbage salad, parmesan and melted butter . . . . .	12,00
Vegetable curry with pilaff rice <i>vegan</i> . . . . .	12,00
Grilled tomino cheese with grilled vegetables . . . . .	13,00

## NOODLES

Penne with tomato sauce, basil, garlic and mozzarella . . . . .	10,00
Spaghetti with garlic, olive oil and hot chili peppers <i>vegan</i> . . . . .	8,50
Spaghetti Carbonara . . . . .	10,00
Hirtenmaccheroni <i>meat sauce, green peas, ham, mushrooms</i> . . . . .	10,00
Penne   Spaghetti with tomato sauce . . . . .	8,50
Penne   Spaghetti with meat sauce . . . . .	9,50

## FISH

Broiled trout with roast potatoes . . . . .	18,00
Fried fillet of gilthead with rosemary, cherry tomatoes and grilled polenta slices . . . . .	18,50

## MEAT

Calf's liver venetian style with pilaff rice . . . . .	16,50
Sirloin steak with fried onions and roast potatoes . . . . .	18,00
Saltimbocca alla romana with pilaff rice . . . . .	18,50
Veal escalope viennese style with french fried potatoes . . . . .	18,00
Pork escalope viennese style with french fried potatoes . . . . .	14,50
Escalope of veal Cordon bleu with mixed salad . . . . .	16,00
Entrecôte with herb butter and braised vegetables . . . . .	24,00
Beef tagliata with arugula, cherry tomatoes, Parmesan cheese . . . . .	22,00
Escalope of veal with mixed salad . . . . .	17,00
Pork loin with herb butter and french fried potatoes . . . . .	16,00
Mixed grill with mediterranean vegetables and meat . . . . .	17,00

## THE SWEET SIDE OF THE RÖSSL

Apple strudel with homemade puff pastry . . . . .	4,50
with vanilla ice-cream and whipped cream . . . . .	6,50
Homemade Tiramisù . . . . .	5,50
Affogato <i>Espresso with one scoop homemade vanilla ice-cream</i> . . . . .	3,20
Lemon sorbet with vodka <i>vegan</i> . . . . .	7,00
One scoop of homemade ice-cream . . . . .	1,60
Warm raspberries over vanilla ice-cream . . . . .	7,00
Fresh fruit salad <i>vegan</i> . . . . .	5,50
South Tyrolean cheese with fig and spicy mustard chutney . . . . .	8,50