



# arieshof

in flow with nature

## FARM TO TABLE RESTAURANT



**Full Menu**

120,00€ | person

**3 courses:** choose three dishes from the menu and/or à la cart

56,00€ | person

**Surprise Menu:** Let our kitchen surprise you

69,00€ | person

## STARTER

- ❖ Sourdough bread  
made from our own grains (A)
- ❖ Cream butter (G)
- ❖ Bacon without curing salt
- ❖ Cabbage turnip- shot
- ❖ Bacon dumplings (A, G, L, M)
- ❖ Goat camembert (G)
- ❖ Clover cracker (A, L)

## COMPLIMENTS FROM THE KITCHEN

- ❖ Rye, curd cheese and trout caviar (A, C, G, L)
- ❖ Tartelette, panna cotta and asparagus (A, C, G)
- ❖ Quail egg, smoked spinach and hard cheese (C, G, L, M)

## MENÜ

- ❖ **BEEF TARTAR** with radish sorbet | dandelion capers | french thyme toast  
small 19,00€ | big 25,00€ (A, C, G, L, M)
- ❖ **ROASTED ONION CONSOMMÉ** with vegetable pearls | fagottini made out of duck  
15,00€ (A, C, G, L, O)
- ❖ **CRISPY ROASTED PIKE-PERCH** on lentil ragout | mustard beurre blanc  
29,00€ (D, G, L)
- ❖ **VEAL SWEETBREADS** with wholemeal polenta | herb broth | brown bread  
27,00€ (A, C, G, L, O)
- ❖ **NETTLE SORBET** 6,00€
- ❖ **DEER BUCK** | Mille-feuille | red cabbage jus | mushrooms | curd cheese dumplings |  
chervil crust 41,00€ (A, C, G, L, M, O)
- ❖ **QUARKSOUFFLÉ** | with blackberry compote | Riesling banion and buttermilk sorbet  
16,00€ (A, C, G)

## PETIT FOURS

- ❖ Hazelnut macaron (A, C, G)
- ❖ Koji praline (A, G)
- ❖ Raspberry jelly

# ARIESHOF À LA CARTE

## COLD STARTERS

### Beetroot Tartare

marinated with sour cream | apple mint | wild herb salad | horseradish ice cream

(C, G, M)

15,00€

## WARM STARTERS

### Orzotto with sorrel

poached char fillet | vegetables | honey vinegar (A, D, G, L)

22,00€

### Potato Cannelloni with mountain cheese fonduta

spinach chlorohylls | fried onion oil and sourdough crumble (A, C, G, L, O)

18,00€

### Ossobuco dough pockets

glazed celeriac | beurre blanc | potato-slices and mustard seeds (A, C, G, L, M, O)

19,00€

## SOUP

### Poached and fried organic chicken egg

in wild garlic foam soup | chive oil (A, C, G, L)

13,00€



The products we use come from our own production or from the region.

## MAIN COURSES

### Hollowed trout from our own pond

spring vegetables | boiled potato (A, D, L)

25,00€

### The Best of Beef

roasted asparagus | mini potato | charcoal-roasted onion | sauce tranche (A, C, G, L, M, O)

34,00€

### Three kinds of pork from the Ahrntal valley

(back, braised shoulder and BBQ Wrap)

with mashed potatoes | spring vegetables | caraway beetroot sauce (A, C, G, L, M, O)

31,00€

### Two kinds of mountain lamb

(back and glazed shoulder)

chard cream | fried lettuce | black bean salad (G, L, O)

33,00€

## DESSERTS

### Puff pastry tartlets

with caramel | rhubarb | mascarpone ice cream (A, C, G)

15,00€

### Iced hazelnut praline

currant jelly | steamed apple slices | sour meringue (A, C, G, H)

16,00€

### Cheese variation from South Tyrolean Mountain farms

homemade chutney (G, L)

16,00€

## CHILDREN'S MENU

Homemade pasta   tomato sauce (ACL)	8,00€
Pastry pockets filled with chard   hard cheese and butter (ACG)	10,00€
Meat balls with sauce   mashed potatoes (ACGLM)	12,00€
Mini Wiener Schnitzel   homemade fries (AC)	13,00€
"Kaiserschmarrn" with milk ice cream (ACG)	9,00€

## SHARE YOUR FARMTABLE

Homemade sourdough bread  
Farmer's butter with bacon  
Consommé with vegetables and stuffed mini fagottini  
Tartellete with beef tartar from our own beef and dandelion capers  
Ravioli filled with mountain cheese in an onion sauce with mushrooms  
Orzotto with sorrel and cream cheese

Beef steak from our own cattle with sauce bernais  
Roasted leek in a buttermilk- wine- and dill sauce  
White South Tyrolean asparagus with sauce  
Whole baked, hollowed trout filled with wild herbs  
Radish salad with roasted béchamel  
Taco with plucked BBQ pork neck, baby spinach and honey dressing

Choux pastry filled with egg liqueur  
Camomile sorbet  
Small selection of cheeses with homemade chutney  
Iced hazelnut praline with blackcurrant sauce  
Mountain pine praline  
Poppy seed doughnuts

**The whole menu for 48,00€/ person**