



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)
- ❖ Sweet cream butter (G)
- ❖ Bacon without curing salt
- ❖ Confit organic egg yolk (C)
- ❖ Bacon dumplings (A, G, L, M)
- ❖ Beetroot leaves (G)
- ❖ Organic chicken pâté (C, G, L)

COMPLIMENTS FROM THE KITCHEN

- ❖ Beef starter tartlet | Barley hummus | Celery straw (A, C, G, L, M, O)
- ❖ Vegetable sparkling wine (L)
- ❖ Sourdough pizza (A)

MENÜ

- ❖ **RAW BROOK TROUT MARINATED IN MUSHROOM VINEGAR**
Grated carrot | Roasted oat flour sauce (A, D, H, L, M)
- ❖ **CRISPY PAN-FRIED PIKE-PERCH** with mini potato noodles | Buttermilk | Dill (A, C, D, G, L)
- ❖ **PUSTERTAL DIM SUM** made from own potato starch filled with various types of cabbage | Homemade "soy sauce" | Burnt leek | Mustard seeds (A, G, L, M, O)
- ❖ **MUSHROOM SOUFFLÉ WITH VEAL SWEETBREADS** Parsnip velouté | Caramelized sourdough (G)
- ❖ **SNOW GLOBE WITH YOGURT CRYSTALS** | Goldrush jus (G)
- ❖ **CUTS FROM A 10-WEEK DRY-AGED SIMMENTAL BULL** | garum | Bearnaise sauce | Mini onion tartlet (A, G, L, M, O)
- ❖ **GRAPE WREATH WITH MULLED WINE JELLY** | Red cabbage sorbet | Hazelnut macaron (A, C, G, O)

PETIT FOURS

- ❖ Candied mandarins | Mandarin sorbet (G)
- ❖ Caramelized puff pastry rings with mascarpone (A, C, G)
- ❖ Poppy seed doughnut (A, C, G)
- ❖ Stone pine praline (A, C, G)

ARIESHOF À LA CARTE

COLD STARTERS

Red Beet Tartare

marinated with sour cream | apple mint wild herb salad | horseradish ice cream (C, G, M)
15,00€

WARM STARTERS

Orzotto with goat camembert

dried cranberries from our garden | raw "Granny Smith" apple (A, G, L)
19,00€

Ravioli with calf filling

roasted wheat cream | mustard seeds (A, C, G, L, M, O)
19,00€

SOUP

Chamois essence

vegetables | stuffed tortellini (A, C, L, O)
14,00€

White cabbage foam soup with pickled trout

reduced ham (G, L, D)
17,00€



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

MAIN COURSES

Hollowed trout from our own pond

field vegetables | Boiled potatoes (A, D, L)
25,00€

The Best of Beef

garden leek roasted over charcoal
potato fries | "Garum"-mayo | celery root
mousseline (A, C, G, L, M, O)
34,00€

"Pot a feu" of South Tyrolian Lamb

boiled potatoes | vegetable | morels |
herbal oil (L, O)
35,00€

Poached fillet of pike

fried potato noodles | sour milk | cranberries |
relish of red onions (A, C, D, G, L)
34,00€

Roasted venison leg steak

crispy egg yolk | blueberry-red cabbage jus |
potatoes | mini curd cheese dumplings
(A, C, G, L, M, O)
38,00€

DESSERTS

Cheese platter

homemade chutney (G, L)
16,00€

Tart Tatin

redcurrant-gelee | sabayon | yoghurt ice-
cream (A, C, G)
15,00€

Curd cheese soufflé

mashed winter fruits | plum sorbet (A, C, G)
16,00€

Millefeuille with yoghurt cream

bramble | pear-elder stock |
crème brûlée ice-cream (A, C, G, H)
15,00€