

ARIESHOF À LA CARTE

STARTERS

Arieshof Culinary Moments

A Taste of Our Garden (A, G, M, E, L)
9,00 €

COLD STARTERS

Beef | Black garlic | Shallot

Hand-cut beef tartare | black garlic cream
soufflé brioche | shallot confit (A, C, G, M, O)
25,00 €

Char | Whey | Spruce

Char marinated in cold whey | fermented
spruce shoots | crispy alpine juniper chips
(A, C, D, G)
21,00 €

Beetroot | Cranberry | Walnut

Beetroot tartare marinated with mint and sour
cream | cranberry | roasted walnuts | herbs
linseed oil (A, G, M, H)
18,00 €

WARM STARTERS

Barley | Grey Cheese | Pear

Home-grown orzotto | local sour milk cheese
pear | herb oil (A, G, L)
19,00 €

Venison | Parsnip | Juniper

Handmade ravioli filled with braised venison |
parsnip purée and chips | juniper jus
(A, C, G, L, M, O)
21,00 €

Poached Egg | Chives | Honey-Glazed Carrot

Poached egg on chive ragout | carrots glazed
with honey | bread crumble (A, C, G)
18,00 €

SOUP

Pumpkin | Sea Buckthorn | Buckwheat

Pumpkin soup | sea buckthorn | roasted
buckwheat (A, C, G, L)
15,00 €

Porcini Mushroom | Semolina Dumpling | Horseradish

Beef consommé with dried porcini
light semolina dumpling | horseradish (A, C, G, L)
15,00 €

MAIN COURSES

Beef | Celery | Onion

Beef Fillet from our own farm | onion sauce
brown butter mousseline | glazed vegetables
herb potatoes (A, C, G, L, M, O)
39,00 €

Pike Perch | Lentils | Beurre Blanc

Pike Perch fillet | Beurre Blanc with turnip
warm lentil salad | kale (D, L, G, O)
33,00 €

Savoy Cabbage | Potatoes | Mountain Cheese

Baked savoy cabbage strudel | handmade potato
noodles | confit root vegetables
Alpine Mountain cheese foam (A, C, G, L)
27,00 €

DESSERTS

Chestnut | Pear | Hay

Chestnut mousse | pear poached in Riesling
beeswax chip | Alpine hay sorbet (A, C, G, O)
16,00 €

Apple | Rosehip | Sour Cream

Frozen sour cream praline | choux pastry | rosehip
reduction | marinated apple pearls (A, C, G)
16,00 €

Regional Cheese | Bread

Selection of aged raw-milk cheeses from South
Tirolean mountain farms | homemade bread |
chutney (A, G, L)
18,00 €



Most of our products come from our own production. Small quantities are sourced from our partner farm in France.