

The farm

Sourdough bread | Butter | Speck | Salami

Crispy tartlet | Braised yellow beetroot
Goat's cheese mousse | Pickled mustard
seeds | Watercress

The garden

Roasted tomato gazpacho | Basil oil
Garlic bread crisps

The water

Cured trout, lightly torched
Pickled radishes | Cucumber granita | Dill



Fire and field

South Tyrolean Entrecôte
grilled over charcoal
Garden herbs | Oxtail jus

Homegrown potato in aromatic butter
Glazed vegetables
Melted mountain cheese | Mixed leaf salad

Late summer

Warm plum tart with thyme
Whipped sour cream ice cream
Roasted hazelnuts | Lemon verbena oil



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A menu to discover and share.

Across several courses, we bring to the table what our fields, gardens and farm are producing at this time of year.

Some dishes are served individually, while others are placed in the centre of the table – to share, taste and enjoy together.

At the heart of the menu are our own seasonal products, complemented by carefully selected ingredients from the surrounding area.

That's why every season tastes different.

This is the taste of Arieshof.



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Our Farm. Your Table. Share your Farmtable

