

ARIESHOF À LA CARTE

STARTERS

Arieshof bites (A, G, M, E, L)
7,00 €

COLD STARTERS

Beetroot Tartar
mint | wild herbs from Barbiano | horseradish
sorbet (C, G, M)
15,00 €

South Tyrolean beef tartare
potato rösti | autumn salad | walnuts | pesto
(A, C, L, O)
22,00 €

Marinated South Tyrolean Trout
sweet and sour pumpkin | grapes (D, G, L, M, O)
17,00 €

WARM STARTERS

Mini Potato Noodles with Venison Ragout
lingonberries | white pepper | black truffle |
ricotta cheese (A, C, G, L, M)
21,00 €

Creamy Barley Risotto
frozen grapes from Arieshof | South Tyrolean
Candidum cheese | roasted king oyster
mushrooms (A, G, L)
18,00 €

Homemade Chitarra Pasta
glazed veal shank | mountain cheese | mustard
seeds (A, C, G, L, O)
20,00 €

SOUP / STEW

Flavorful Chicken Broth
ravioli | vegetable pearls | aromatic herb oil
(A, C, G, L)
14,00 €

Veal Offal
caraway | lemon | winter salad | flower
vinaigrette (A, G, L, O)
13,00 €

MAIN COURSES

Two Cuts of South Tyrolean Beef
(oven-roasted pink Rib Eye Steak | braised beef cheek)
celery mousseline | winter vegetables | potato
crisps | "tranche" sauce (A, C, G, L, M, O)
34,00 €

Crispy South Tyrolean Salmon Trout Fillet
on black lentils | whipped porcini broth | cabbage-
based vegetables (D, L)
29,00 €

Vegetarian Pot-au-feu
braised pumpkin | sheep's cheese | beans |
pumpkin seed chips | autumn aromas (A, C, G)
29,00 €

DESSERTS

Honey Soufflé
pear trio (A, C, G)
16,00 €

Caramelised "Kaiserschmarren" Soufflé
blackberry gel | mascarpone ice cream | apple
pearls (A, C, G)
15,00 €

**Cheese variation from South Tyrolean
Mountain farms**
homemade chutney (G, L)
18,00 €



Most of our products come from our own production or the region.
Small quantities we sourced from our partner farm in France.