

# ARIESHOF À LA CARTE

## STARTERS

**Arieshof Culinary Moments** (A, G, M, E, L)  
8,00 €

## COLD STARTERS

**Alpenkraft**  
Hand-cut beef tartare | smoked egg yolk cream  
| pickled spruce tips | rye crispbread  
(A, C, G, M, O)  
22,00 €

**Bergsee**  
Cured char | charred white asparagus | chive  
emulsion | whey broth | radishes (A, C, D, G)  
19,00€

**Hanglage**  
Beetroot tartare | apple | horseradish | rye  
(C, G, M)  
16,00 €

## WARM STARTERS

**Hoffeld**  
Home-grown barley orzotto | grilled green  
asparagus | Tyrolean grey cheese | roasted  
hazelnuts (A, G, L)  
18,00 €

**Jägerpfad**  
Handmade ravioli filled with braised venison |  
parsnip | curd cheese | fresh horseradish  
(A, C, G, L, M, O)  
21,00 €

**Frühlingshang**  
Baked white asparagus | wild garlic mayonnaise  
| fermented rhubarb | wild herbs | puffed grains  
(A, C, G, L, M)  
19,00 €

**Bergacker**  
Confit heirloom carrots | sorrel emulsion | sea  
buckthorn | puffed buckwheat | fermented  
honey (A, C, G, L)  
20,00 €

## SOUP / STEW

**Frühlingsalm**  
Asparagus and chicken velouté | dill oil |  
sourdough croutons (A, G, L, M)  
14,00 €

**Waldkraft**  
Clear mushroom consommé | handmade  
dumplings | herb oil (A, C, G, L)  
15,00 €

## MAIN COURSES

**Dunkle Alm**  
Medium-rare South Tyrolean rib-eye |  
black garlic jus | glazed onion relish | stuffed  
potato | glazed vegetables (A, C, G, L, M, O)  
36,00 €

**Wacholderwind**  
Juniper-steamed zander fillet | beurre blanc |  
pickled mustard seeds | white cabbage (D, L)  
32,00 €

**Ursprung**  
Braised celeriac | green asparagus | charcoal |  
walnut brittle | herb pesto (A, C, G, L)  
28,00 €

## DESSERTS

**Sennerei**  
Ricotta soufflé | Riesling sabayon | clover sorbet  
(A, C, G)  
16,00 €

**Ariessommer**  
Skyr mousse | lemon verbena | iced grapes | wheat  
crumble (A, C, G)  
15,00 €

**Heimatlaib**  
Selection of regional cheeses | homemade bread |  
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.