

ARIESHOF À LA CARTE

STARTERS

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

COLD STARTERS

Alpenkraft
Hand-cut beef tartare | Caesar salad | pickled spruce shoots | rolled soufflé brioche
(A, C, G, M, O)
23,00 €

Bergsee
Cured char | spring onion | cress emulsion | Granny Smith apple pearls | pumpernickel croutons (A, C, D, G)
19,00 €

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

WARM STARTERS

Hoffeld
Home-grown barley orzotto | local sour milk cheese | roasted hazelnuts | herb pesto (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 €

Sommererwachen
Fiori di zucca fritti | maionese all'erba cipollina | tarassaco fermentato | ripieno di bulgur e verdure (A, C, G, L, M)
21,00 €

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

SOUP / STEW

Gartentau
Garden pea velouté | fennel carpaccio | mint and dill oil (A, C, G, L)
15,00 €

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

MAIN COURSES

Dunkle Alm
Medium-rare fillet of local South Tyrolean beef | black garlic jus | glazed onion relish | stuffed potato | glazed vegetables (A, C, G, L, M, O)
39,00 €

Wacholderwind
Juniper-steamed fillet of pike-perch | mustard beurre blanc | pickled mustard seeds | lukewarm lentil salad (D, L)
32,00 €

Ursprung
Bean and vegetable patty | 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 €

Aries Sommer
Skyr mousse | lemon verbena | Iced | strawberries | 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.