

Allergenic Substances

A	Grains containing gluten	Wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof, and products thereof
B	Crustaceans	Crab, shrimps, prawns, langoustines, lobster, scampi and products thereof
C	Egg	Egg and products thereof
D	Fish	All types of fish, caviar and products made from it
E	Peanut	Peanuts and products derived from peanuts
F	Soya	Soya beans and products derived therefrom
G	Milk or lactose	Milk from mammals such as cows, sheep, goats and horses and products derived therefrom
H	Nuts	Almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia or Queensland nuts and products thereof, except nuts for the production of alcoholic distillates including ethyl alcohol of agricultural origin
L	Celery	Celery and products thereof
M	Mustard	Mustard and products thereof
N	Sesame	Sesame seeds and products derived therefrom
O	Sulphites	Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre as total SO ₂ to be calculated for products ready for consumption or returned to their original state in accordance with the manufacturer's instructions
P	Lupins	Lupins and products derived therefrom
R	Molluscs	Snails, abalone, octopus, squid, calamari, all mussels, oysters and products made from them

Appetizers – Antipasti

Bruschetta with tomatoes ^A <i>Bruschetta al pomodoro</i>	€ 10,50
Bruschetta with feta cheese and tomatoes ^{A/G} <i>Bruschetta al formaggio di pecora e pomodorini</i>	€ 12,50
Caprese buffalo mozzarella , tomatoes, basil pesto and balsamic glaze ^{G/O} <i>Caprese con mozzarella di bufala, pomodori, pesto al basilico e crema di balsamico</i>	€ 17,50
Vitello Tonnato with cherry tomatoes and rocket ^{D/G/O} <i>Vitello Tonnato con pomodorini e rucola</i>	€ 19,50
Carpaccio with rocket, Parmesan and balsamic dressing ^{G/O} <i>Carpaccio di manzo con rucola, parmigiano e salsa al balsamico</i>	€ 19,90
Venison carpaccio with Parmesan, walnut oil and pine nuts ^{E/H} <i>Carpaccio di cervo con parmigiano, olio di noci e pinoli</i>	€ 20,90
Beef tartare 90g with capers and toasted ciabatta ^{A/C/F/G/M} <i>Tartare di manzo con capperi, ciabatta tostata</i>	€ 22,00
Octopus carpaccio with rocket and herb dressing ^{E/H/D} <i>Carpaccio di polpo con rucola e dressing alle erbe aromatiche</i>	€ 20,90

Soups – Minestre

Clear beef consommé ^{A/C/G/L} <i>Brodo di manzo chiaro</i>	
with liver dumpling <i>canederli di feagto</i>	€ 8,50
with sliced pancakes <i>con crespelle</i>	€ 8,50
with vegetables and beef <i>con verdure e manzo</i>	€ 8,90
Cream of tomato soup with basil foam and croutons ^{G/O/A} <i>Crema di pomodoro con basilico e crostini</i>	€ 8,90
Goulash soup ^O <i>Gulasch di carne con patate</i>	€ 9,50
Italian vegetable soup ^{L/O} <i>Minestrone di verdure</i>	€ 8,90

Coperto for bread <i>Coperto per pane</i>	€ 2,50
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Salads – *Insalate*

Mixed salad Mixed leaf salads, carrot strips, tomatoes and cucumber ^O <i>Insalata Mista</i>	€ 8,90
„Seefelder Stube“ salad Mixed leaf salads with crispy bacon, eggs, red onions and alpine herb croutons ^{A/C/G/O} <i>Insalata con speck, uova, cipolle e crostini</i>	€ 19,90
Insalata „al caprino“ ^{G/O} Grilled goat's cheese with crispy bacon on mixed leaf salad <i>Formaggio di capra arrostito con patatine al speck su insalata mista</i>	€ 19,90
Reef 'n Beef Salad Beef fillet and king prawns on mixed leaf salads with grilled vegetables, Grana Padano and house dressing ^{B/G/O} <i>Manzo e gamberoni su insalata mista, con verdure miste alla griglia e grana</i>	€ 22,90
Insalata „Nizzarda“ Mixed salad with tuna, anchovies and olives ^{D/O} <i>Insalata mista con tonno, sardelle e olive</i>	€ 19,90
Insalata „al Salmone“ Mixed salad with grilled salmon strips ^{D/O} <i>Insalata mista con fette di salmone alla griglia</i>	€ 21,90
Caesar Salad Mixed salad with grilled chicken breast, Parmesan and croutons ^O <i>Insalata mista con petto di pollo, parmigiano e crostini</i>	€ 21,90
Seafood salad Fresh mixed leaf salads with seafood and house dressing ^{D/O} <i>Insalata di frutti di mare con insalate miste e vinaigrette</i>	€ 21,90

Risotto – *Risotto*

Risotto with vegetables and chicken strips ^{G/L/O} <i>Risotto con verdure e pollo</i>	€ 22,00
Saffron risotto with salsiccia and cherry tomatoes ^{N/C/G} <i>Risotto allo zafferano con salsiccia e pomodorini</i>	€ 22,00
Seafood risotto with seafood, mushrooms, garlic, cherry tomatoes and parsley ^{B/L/O/R} <i>Risotti ai frutti di mare, funghi, aglio, pomodorini e prezzemolo</i>	€ 24,00

Pasta from Italy – Piatti di pasta

Spaghetti with tomato sauce ^{A/C} <i>Spaghetti al pomodoro</i>	€ 16,90
Spaghetti Bolognese ^{A/C} with minced beef, tomato sauce, onions, celery and carrots <i>con salsa pomodoro, cipolle, sedano e carote</i>	€ 18,90
Spaghetti aglio e olio ^{A/C} with garlic, olive oil, chilli, cherry tomatoes and fresh parsley <i>con peperoncino, pomodorini e prezzemolo fresco</i>	€ 17,90
Spaghetti all'amatriciana with spicy tomato sauce, bacon and chilli (spicy) ^{A/C} <i>Spaghetti all'amatriciana con salsa di pomodoro piccante, speck e cipolle</i>	€ 19,90
Spaghetti alla carbonara with bacon, onions, cream, egg and Grana Padano D.O.P. ^{A/C/G} <i>con speck, cipolle, salsa di panna con uovo e Grana Padano D.O.P.</i>	€ 19,90
Spaghetti alla puttanesca ^{A/C/D/G/O} with tomato sauce, capers, anchovies, olives and garlic <i>con salsa di pomodoro, capperi, acciughe, olive e aglio</i>	€ 19,90
Spaghetti alle vongole ^{A/C/D/G/R} with clams, cherry tomatoes, garlic and parsley <i>con pomodorini, aglio e prezzemolo</i>	€ 22,90
Spaghetti ai frutti die mare ^{A/C/D/L/R} with seafood, garlic, parsley and cherry tomatoes <i>con aglio, prezzemolo e pomodorini</i>	€ 22,90
Penne all'arrabbiata with spicy tomato sauce ^{A/C} <i>Penne con salsa al pomodoro piccante</i>	€ 18,90
Penne Primavera ^A with grilled vegetables, burratina, parsley, cherry tomatoes, olive oil and garlic <i>con verdure arrostate, burratina, prezzemolo, pomodorini, olio d'oliva e aglio</i>	€ 20,90
Spaghetti al manzo with beef fillet, garlic, cherry tomatoes and rocket ^{A/C/G/O} <i>Spaghetti con filetto di manzo, aglio, pomodorini e rucola</i>	€ 23,90
Tagliatelle with salmon, courgettes and prawns in a creamy sauce ^{A/C/G} <i>Tagliatelle con salmone, zucchini e gamberi</i>	€ 23,90
Tortellini filled with ricotta and spinach ^{A/C/O/L} with pine nuts, tomato sauce and rocket <i>Tortellini ripieni di ricotta e spinaci con pinoli, sugo di pomodoro e rucola</i>	€ 20,90
Tortellini with prosciutto in a creamy ham sauce ^{A/C/G} <i>Tortellini alla panna con fettine di prosciutto</i>	€ 20,90
Gnocchi "Sorrentina" with tomatoes and mozzarella ^{A/C/G} <i>Gnocchi alla sorrentina con pomodori e mozzarella</i>	€ 20,90
Gnocchi with Gorgonzola, pears and walnuts ^{A/C/G/H} <i>Gnocchi con gorgonzola, pere e noci</i>	€ 21,90
Homemade lasagne with meat sauce ^{A/C/G/O} <i>Lasagne alla bolognese fatta in casa</i>	€ 21,90

Main Courses – *Secondi Piatti*

Wienerschnitzel served with French fries and cranberries ^{A/C/O}

Cotoletta milanese con patatine fritte e salsa ai mirtilli rossi

Pork | di maiale

€ 22,90

Veal | di vitello

€ 29,90

Saltimbocca alla Romana

€ 29,90

Veal escalope with sage, wrapped in Parma ham, served with rosemary potatoes ^{G/A}

Saltimbocca alla Romana con patate al rosmarino

Veal escalope served with rosemary potatoes ^{O/G/A}

€ 29,90

Choice of white wine sauce ^{G/O} or lemon sauce ^G

Scaloppine di vitello con patate al rosmarino al salsa al vino bianco o salsa al limone

Tyrolean cheese spaetzle with alpine cheese and crispy fried onions ^{A/C/G}

€ 21,90

Gnocchetti tirolesi al formaggio con cipolle arrostate

Thai curry with chicken strips and rice ^{N/F/L/D}

€ 22,90

Thai Curry con pollo e riso

Tiroler Gröst'l ^{C/O}

€ 23,50

Tender beef, pan-fried potatoes, fried egg and cabbage salad

Specialità tirolese con carne, patate arrostate, uovo al tegame e crauti

Cordon bleu ^{A/C/G/O}

€ 24,90

Breaded pork filled with ham and cheese, served with French fries and cranberries

Cordon bleu ripieno al prosciutto e formaggio con patatine fritte e mirtilli rossi

Zwiebelrostbraten ^{M/O/A}

€ 29,00

served with roasted potatoes and bacon beans

Arrosto alle cipolle con patate arrostate e fagiolini allo speck

“Wilderer Pfandl” ^{A/C/G/O}

€ 31,00

Venison and chamois from our own hunt, served with homemade spaetzle and cranberries

Pezzi di capriolo e camoscio della nostra caccia, serviti con spaetzle fatti in casa e mirtilli rossi

Tagliata di manzo ^{G/O}

€ 31,00

Grilled sliced entrecôte served on rocket with shaved Parmesan and cherry tomatoes

Tagliata di manzo alla griglia con rucola, grana e pomodorini

Boiled beef served with creamed spinach, roasted potatoes and apple horseradish ^{A/G/L}

€ 32,00

Manzo bollito servito con crema di spinaci, patate arrostate e rafano alla mela

Saddle of venison with Brussels sprouts, bacon, croquettes and Port wine sauce ^{A/C/G/O}

€ 36,00

Sella di cervo con cavoletti di Bruxelles, pancetta e crocchette in salsa di vino porto

Grilled Specialties – Specialità alla griglia

Grilled chicken breast ^{G/L} Locally sourced, served with French fries and herb butter <i>Petto di pollo con patatine fritte e burro alle erbe</i>	€ 22,00
Grilled beef fillet ^{G/L} 220 g served with grilled vegetables, French fries and homemade pepper sauce <i>Filetto di manzo alla griglia con verdure, patatine fritte e salsa al pepe fatta in casa</i>	€ 39,90
“Surf & Turf” Grilled Beef Tenderloin with Two Jumbo Prawns ^B 220 g served with grilled vegetables, French fries and homemade pepper sauce <i>Filetto di manzo alla griglia con 2 gamberoni verdure alla griglia, patatine fritte e salsa di pepe</i>	€ 43,00
Mixed grill Beef, pork, chicken, Frankfurter sausage and bacon ^{A/C/G} served with French fries and herb butter <i>Carne di manzo, maiale, pollo, würstel e pancetta alla griglia con patate fritte e burro alle erbe</i>	€ 33,00
Pork medallions served with Tyrolean spaetzle and creamy mushroom sauce ^{A/C/G/O} <i>Medaglioni di maiale arrostito intero con gnocchetti tirolesi e salsa alla crema di funghi</i>	€ 29,90

Fish Main Courses – Secondi Piatti di pesce

Grilled sea bass ^D served with grilled vegetables and parsley potatoes <i>Filetto di branzino alla griglia con verdure grigliate e patate al prezzemolo</i>	€ 31,90
Grilled salmon trout fillet ^{G/D/L} served with spinach, parsley potatoes and lemon-almond butter <i>Filetto di trota salmonata alla griglia con spinaci, patate al prezzemolo e burro di mandorle e limone</i>	€ 31,90
Thai curry with prawns and rice ^{B/N/F/L/D} <i>Thai Curry con riso e gamberii</i>	€ 26,90
Lobster tail with tomatoes and tagliatelle ^{A/C/D/G/R} <i>Coda d' aragosta con pomodoro e tagliatelle</i>	€ 35,90

Side Dishes – Contorni

French fries ^A <i>Patatine fritte</i>	€ 6,90
Roasted potatoes <i>Patate arrostite</i>	€ 6,90
Mediterranean vegetables <i>Verdure mediterranee</i>	€ 6,90
Rice <i>Riso</i>	€ 6,90
Prawns <i>Gamberi</i>	€ 6,90

For Our Younger Guests – Per i nostri piccoli ospiti

Spaghetti alla Bolognese ^{A/C/G/O} <i>Spaghetti alla bolognese</i>	€ 13,00
Small Margherita Pizza ^{A/C/G} tomato sauce and mozzarella <i>Pizza Margherita piccola con salsa al pomodoro e mozzarella</i>	€ 13,00
„Hänsel und Gretel“ ^{A/C} Frankfurter sausages with French fries <i>Würstel con patatine fritte</i>	€ 13,00
„Wicki Plate“ ^{A/C} Chicken nuggets with French fries <i>Bastoncini di pollo con patatine fritte</i>	€ 13,00
„Dick und Doof“ ^{A/C} small schnitzel with french fries <i>Cotoletta di maiale impannata piccola con patatine fritte</i>	€ 15,00

To keep our little guests entertained while they wait, colouring sheets and pencils are available on request.

Durante l'attesa, i nostri piccoli ospiti possono divertirsi con fogli e penne da colorare

Pizzas – Pizze

Margherita ^{A/G} Tomato sauce, mozzarella and basil <i>Salsa al pomodoro, mozzarella e basilico</i>	€ 14,90
Primavera ^{A/C/G} Tomato sauce, mozzarella, salami, mushrooms, ham and hard-boiled egg <i>Salsa di pomodoro, mozzarella, salami, funghi, prosciutto, uovo sodo</i>	€ 18,90
Diavola ^{A/G} Tomato sauce, mozzarella, spicy salami and peppers <i>Salsa al pomodoro, mozzarella, salame piccante, peperoni</i>	€ 18,90
Napoletana ^{A/D/O} Tomato sauce, mozzarella, anchovies and capers <i>Salsa al pomodoro, mozzarella, acciughe, capperi</i>	€ 18,90
Prosciutto e Funghi ^{A/G} Tomato sauce, mozzarella, ham and mushrooms <i>Salsa al pomodoro, mozzarella, prosciutto, funghi</i>	€ 18,90
Tonno Cipolla ^{A/G} Tomato sauce, mozzarella, tuna and onions <i>Salsa al pomodoro, mozzarella, tonno, cipolla</i>	€ 18,90
Hawaii ^{A/G} Tomato sauce, mozzarella, ham and fresh pineapple <i>Salsa al pomodoro, mozzarella, prosciutto, ananas</i>	€ 18,90
Seefeldler Stube ^G Tomato sauce, mozzarella, ham, salami, bacon, Gorgonzola and onions <i>Salsa al pomodoro, mozzarella, prosciutto cotto, salami, speck, gorgonzola, cipolla</i>	€ 19,90
Bruno ^{A/G} Tomato sauce, mozzarella, garlic, spicy salami, bacon and parsley <i>Salsa al pomodoro, mozzarella, aglio, salame piccante, speck, prezzemolo</i>	€ 18,90
Quattro formaggi ^{A/G} Tomato sauce, mozzarella, Emmental, Gorgonzola and Scamorza <i>Salsa al pomodoro, mozzarella, Emmental, Gorgonzola, Scamorza</i>	€ 19,90
Bianca ^{A/G} Without tomato sauce, with mozzarella, spinach and ricotta <i>Senza salsa al pomodoro, con mozzarella, spinaci e ricotta</i>	€ 17,90
Vegetariana ^{A/G} Tomato sauce, mozzarella and grilled vegetables <i>Salsa al pomodoro, mozzarella, verdure</i>	€ 18,90
Calzone ^{A/G} Tomato sauce, mozzarella, ham, mushrooms and ricotta <i>Calzone ripieno con salsa al pomodoro, prosciutto, ricotta, champignon</i>	€ 19,90

Gigante	Tomato sauce, mozzarella, ham, mushrooms, tuna, onions and salami ^{A/D/G} <i>Salsa al pomodoro, mozzarella, prosciutto, champignon, tonno, salame, cipolle</i>	€ 19,90
Quattro Stagioni	Tomato sauce, mozzarella, artichokes, mushrooms, ham and olives ^{A/G/O} <i>Salsa al pomodoro, mozzarella, carciofini, champignon, prosciutto, olive</i>	€ 18,90
Parma e Mascarpone	Tomato sauce, mozzarella, Parma ham, mascarpone and rocket ^{A/G} <i>Salsa al pomodoro, mozzarella, prosciutto di Parma, Mascarpone, rucola</i>	€ 18,90
Frutti di Mare	Tomato sauce, mozzarella and seafood ^{A/B/G/R} <i>Salsa al pomodoro, mozzarella, frutti di mare</i>	€ 20,90
Salmone	Tomato sauce, mozzarella, salmon, spinach, ricotta and garlic ^{A/G/D} <i>Salsa al pomodoro, mozzarella, salmone, spinaci, ricotta, aglio</i>	€ 20,90
Pollo	Tomato sauce, mozzarella, grilled chicken strips, onions and Scamorza cheese ^{A/G} <i>Salsa al pomodoro, mozzarella, bocconcini di pollo arrostiti, cipolla e scamorza</i>	€ 19,90
Burrata	Tomato sauce, mozzarella, cherry tomatoes, rocket and burrata ^{A/G} <i>Salsa al pomodoro, mozzarella, pomodorini, rucola e burrata</i>	€ 20,90
Capricciosa	Tomato sauce, mozzarella, artichokes, ham, black olives and mushrooms <i>Salsa al pomodoro, mozzarella, carciofi, prosciutto cotto, olive nere, funghi</i>	€ 18,90
Bruschetta	Tomato sauce, mozzarella, diced tomatoes, basil and Parmesan <i>Salsa al pomodoro, mozzarella, pomodori a cubetti, basilico, parmigiano</i>	€ 17,90

Desserts – Dolci

What would La Dolce Vita be without desserts?

Cosa sarebbe la Dolce Vita senza Dolci?

Homemade Strudel of Your Choice

Apple strudel ^{A/C/O/H} € 6,50

Strudel di mele

Ricotta & apricot strudel ^{A/C/G/O} € 6,50

Strudel con ricotta e albicocca

Wild berry strudel ^{A/C/O} € 6,50

Strudel ai frutti di bosco

Served with your choice of

whipped cream, vanilla sauce or one scoop of vanilla ice cream ^G € 8,00

Serviti con panna, salsa alla vaniglia oppure gelato alla vaniglia

Affogato ^{Vanilla ice cream with espresso} ^O € 6,00

Gelato alla vaniglia con Espresso

Lemon sorbet with vodka ^O € 8,90

Sorbetto al limone con vodka

Homemade tiramisù ^{*A/C/G/O} € 8,90

Tiramisù fatto in casa

Panna cotta with raspberry sauce ^{G/O} € 8,90

Panna cotta con salsa ai lamponi

Baked apple rings with cranberries and vanilla ice cream ^{A/C/G} € 9,90

„Ruota di mele“ al forno con mirilli rossi e gelato alla vaniglia

Homemade Kaiserschmarrn with stewed plums ^{*A/C/G/A} € 18,00

Kaiserschmarrn fatto in casa con tostatrice di prugne

(Preparation time: approx. 20 minutes/ Tempo di preparazione: 20 min)

One scoop of ice cream ^{O/P} € 2,80

Pallina di gelato

Please ask our service team for the ice cream menu.

Vi preghiamo di chiedere la nostra carta dei gelati!

***Contains alcohol**

**contiene alcol*

APERITIFS

Martini bianco/rosso/extra dry	4 cl	€ 5,60
Prosecco	0,1 l	€ 6,00
Veneziano Aperol, Prosecco, soda	0,25 l	€ 8,30
Aperol Spritz Aperol, white wine, soda	0,25 l	€ 8,30
Campari Spritz Campari, Prosecco, soda	0,25 l	€ 8,30
Limoncello Spritz Limoncello, Prosecco, soda	0,25 l	€ 8,30
Sarti Spritz Sarti, blood orange, mango, passion fruit, Prosecco, soda	0,25 l	€ 8,30
Lillet Wildberry Lillet Blanc, Wild Berry	0,25 l	€ 8,30
Clementino Spritz Mandarin & orange liqueur, Prosecco, soda	0,25 l	€ 8,30
Hugo Elderflower syrup, Prosecco, soda	0,25 l	€ 8,30
Crodino	0,1 l	€ 4,60
Sanbitter	0,1 l	€ 4,60
Campari Soda	4 cl	€ 7,90
Campari Orange	4 cl	€ 7,90

BITTERS

Ramazotti	4 cl	€ 6,50
Jägermeister	2 cl	€ 3,90
Fernet Branca	4 cl	€ 6,50
Averna	4 cl	€ 6,50
Amaro Nonnino	4 cl	€ 6,50
Montenegro	4 cl	€ 6,50

LIQUEURS

Baileys Irish Cream	4 cl	€ 6,50
Tia Maria Coffee Liqueur	4 cl	€ 6,50
Amaretto di Saronno	4 cl	€ 6,50
Sambuca	4 cl	€ 6,50
Grand Marnier	4 cl	€ 6,50
Cointreau	4 cl	€ 6,50
Limoncello	4 cl	€ 6,50
Frangelico	4 cl	€ 6,50

WHISKIES

Jim Beam	4 cl	€ 8,50
Chivas Regal	4 cl	€12,50
Jack Daniels	4 cl	€ 9,50
Tullamore Dew	4 cl	€ 8,50
Johnny Walker Red Label	4 cl	€ 9,00
Johnny Walker Black Label	4 cl	€10,50

BRANDY & COGNAC

Asbach 3 years	2 cl	€ 5,50
Remy Martin V.S.O.P.	2 cl	€ 7,70

VODKA & RUM

Wodka Absolut	2 cl	€ 7,00
Grey Goose Wodka	2 cl	€13,00
Bacardi Superior	2 cl	€ 7,00

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Beefeater	2 cl	€ 7,00
Tanqueray	2 cl	€ 9,50
Hendrick's	2 cl	€ 9,00

SCHNAPPS

Williams Pear	2 cl	€ 5,00
Apricot	2 cl	€ 5,00
Plum	2 cl	€ 5,00
Cherry Brandy	2 cl	€ 5,00
Raspberry Spirit	2 cl	€ 5,00
Fruit Schnapps	2 cl	€ 5,00
Swiss Pine Spirit	2 cl	€ 5,00
Gentian	2 cl	€ 5,00
Hazelnut	2 cl	€ 5,70

REFIND BURNT SCHNAPPS

Fruit Schnapps	2 cl	€ 6,90
Golden Delicious	2 cl	€ 7,40
Pear	2 cl	€ 7,70
Apricot	2 cl	€ 7,40
Raspberry & Apple	2 cl	€ 7,90

GRAPPA

Grappa Julia	2 cl	€ 5,20
Grappa Riserva (3 years)	2 cl	€ 5,70
Grappa Chardonnay Nonnino	2 cl	€ 6,90

BIER

Stiegl Hell draft	0,2 l	€ 4,20
Stiegl Hell draft	0,3 l	€ 4,80
Stiegl Hell draft	0,5 l	€ 6,50
Radler draft	0,3 l	€ 4,80
Radler draft	0,5 l	€ 6,50
Trumer Pils	0,33 l	€ 4,90
Weizenbeer 'Erdinger' draft	0,3 l	€ 4,90
Weizenbeer 'Erdinger' draft	0,5 l	€ 6,50
Weizenbeer 'Erdinger' dunkel	0,5 l	€ 6,50
Weizenbeer 'Erdinger' alkoholfrei	0,5 l	€ 5,90
Stiegl Naturally Cloudy Lemon Radler	0,5 l	€ 5,90
Stiegl Freibier Alcohol-Free	0,5 l	€ 5,90

WINES BY THE GLASS

Grüner Veltliner	1/8 l	€ 6,30
Pinot Grigio	1/8 l	€ 6,30
Chardonnay	1/8 l	€ 6,50
Lugana	1/8 l	€ 6,50
Valpolicella Ripasso	1/8 l	€ 7,70
Zweigelt	1/8 l	€ 6,50
Bardolino Classico rot	1/8 l	€ 6,30
Merlot	1/8 l	€ 6,50
Bardolino Classico Rosé	1/8 l	€ 6,50
White wine spritzer	0,25 l	€ 5,20

HOT BEVERAGES

Espresso	€ 3,10
Espresso doppio	€ 5,20
Espresso Macchiato	€ 3,30
Espresso Corretto Grappa	€ 6,20
Verlängerter	€ 4,10
Affogato (espresso with vanilla ice cream)	€ 6,00
Kaffee Hag decaffeinated	€ 4,00
Cappuccino	€ 4,90
Latte Macchiato	€ 6,00
Tea with lemon or milk	€ 4,00
Tea with rum	€ 5,90
Hot chocolate with whipped cream	€ 5,10
Irish Coffee	€ 8,60
Mulled Wine / Jagertee	€ 5,70

SOFT DRINKS

Römerquelle sparkling / still	0,33 l	€ 4,20
Römerquelle sparkling / still / lightly sparkling	0,5 l	€ 7,50
Spring water	0,75 l	€ 1,50
Soda with lemon	0,25 l	€ 3,20
Soda with lemon	0,4 l	€ 4,10
Cola, Fanta, Sprite, Spezi	0,25 l	€ 4,10
Cola, Fanta, Sprite, Spezi	0,4 l	€ 5,70
Cola zero	0,33 l	€ 4,50
Thomas Henry Bitter Lemon, Tonic Water, Ginger Ale	0,25 l	€ 4,40
Apple juice mixed with water	0,25 l	€ 4,00
Apple juice mixed with water	0,4 l	€ 5,50
Apple juice pure	0,25 l	€ 4,00
Orange juice mixed with water	0,25 l	€ 4,00
Orange juice mixed with water	0,4 l	€ 5,50
Orange juice pure	0,25 l	€ 4,00
Blackcurrant mixed with water	0,25 l	€ 4,00
Blackcurrant mixed with water	0,4 l	€ 5,50
Blackcurrant pure	0,25 l	€ 4,00
Rauch Iced Tea Peach / Lemon	0,33 l	€ 4,20
Almdudler	0,35 l	€ 4,20
Rauch Fruit Juices Apricot, Strawberry, Peach, Mango	0,25 l	€ 4,00
Rauch Fruit Juices mixed with water Apricot, Strawberry, Peach, Mango	0,4 l	€ 5,50