

“Emmy’s refined specialities”

Cold Hors d’oeuvres

*Sliced filet of beef marinated on a bed of herbs,
with flaked Tête de Moine, black walnuts
and truffle vinaigrette* € 18,00

*Grilled vegetable roll and goat’s cheese
with “Taggiasche” olive sauce and Serrano ham* € 16,50

*Filet of wild salmon smoked in star anise,
with roasted potatoes and caviar,
accompanied by marinated wasabi* € 16,00

*Sliced raw veal filet and Atlantic lobster
with spring roll and lime leaf sauce* € 19,50

*Bison ham with boletus mushrooms conserved in oil
and zucchini flower seed rolls* € 21,00

Soups

*White cream of tomato soup with rock lobster flan
and basil* € 11,00

Velvet cream of celeriac with black Umbrian truffles € 12,00

*Pont ou fou of boiled beef with wan tan ravioli
and side dish of root vegetables* € 10,80

First Courses

<i>Potato ravioli with Savoy cabbage, black truffles and breast of roast quail</i>	€ 14,00
<i>Open ravioli with stewed veal and boletus mushrooms</i>	€ 12,50
<i>Mugho pine rice dish, braised tail of beef and roasted goose liver</i>	€ 16,50
<i>Thai spaghetti fried in a wok pan with greens, Enoki (velvet shank) mushrooms and sauté of scallops</i>	€ 14,00
<i>Vegetable ravioli with asparagus and prawns</i>	€ 14,50

Meat dishes

<i>Sliced laguna lamb in pecan nut crust with cous-cous, vegetables and balsamic vinegar sauce</i>	€ 22,00
<i>Filet of venison in black currant sauce with red cabbage and apples, black bread dumplings with leek and sliced polenta</i>	€ 22,50
<i>Grilled filet of Argentine Angus beef with pepper sauce, beans, pepperoni and potato fritters</i>	€ 22,50
<i>Roasted yearling veal cutlet with potatoes and Mediterranean greens</i>	€ 23,00

Fish dishes

<i>Suprême of turbot with lime rice, rocket and grilled rock lobster</i>	€ 24,00
<i>Poached char on spinach leaves, baked tomatoes and boiled potatoes</i>	€ 20,00

Desserts

<i>Crème brûlée with wild berries and tonka bean ice cream</i>	€ 14,50
<i>Chocolate cake with liquid heart and liquorice ice cream</i>	€ 15,00
<i>Pina colada mousse in baby pineapple with sherbet from pattaya mango</i>	€ 14,50
<i>Buckwheat soufflé with strawberries and almond milk ice cream (25 min.)</i>	€ 16,00

“Rustic cuisine”

Cold Hors d’oeuvres

<i>Goat’s cheese with salad tips, toasted pumpkin seeds and balsamic vinegar sauce</i>	€ 16,00
<i>Home-cooked calf’s head with wine vinegar and onion rings</i>	€ 13,00
<i>Smoked meats from Fié with red bilberry horseradish sauce and baby pickle</i>	€ 11,00
<i>South Tyrol “speck” cured ham with home made walnut bread</i>	€ 11,00
<i>Smoked venison slices with celery-apple salad and vinaigrette of Swiss pine kernels</i>	€ 14,50
<i>Raw filet of ox with garden rocket and South Tyrol mountain cheese</i>	€ 14,00

Soups

<i>South Tyrol bread dumplings in broth</i>	€ 7,00
<i>Bouillon of veal with strips of pancake</i>	€ 6,00

First Courses

<i>Home made "tagliatelle" pasta with ragout of roebuck and boletus mushrooms</i>	€ 14,50
<i>South Tyrol ravioli with spinach, butter and parmesan cheese</i>	€ 12,00
<i>Trio of country dumplings with walnut butter and coleslaw</i>	€ 12,50
<i>Pressed cheese bread dumplings (served in two courses)</i>	€ 13,00
<i>Pan fried pasta from Fié</i>	€ 13,50

Second Course Dishes

<i>Beef goulash with speck dumplings or polenta</i>	€ 16,00
<i>Roast joint with onions and rice pilaf</i>	€ 18,00
<i>Tyrolese meat and potato fried dish with coleslaw</i>	€ 16,00

Desserts

<i>Omelette with red bilberry jam</i>	€ 8,00
<i>Apple strudel with vanilla cream</i>	€ 8,00
<i>Hot raspberries with vanilla ice cream</i>	€ 8,00
<i>Shredded pancake with raisins and warm prune jam</i>	€ 10,00