

# LOCAL DISHES

Let yourself be surprised by our kitchen staff:

Menu Sichelburg 3 courses	€ 54.00	(fish menu € 58.00)
Menu Sichelburg 4 courses	€ 66.00	(fish menu € 72.00)
Menu Sichelburg 5 courses	€ 81.00	(fish menu € 87.00)

*You can order the 4- and 5-courses menu until 1.15 pm / 9 pm  
(same menu for the whole table).*

Or choose à la carte:

<b>Fried potato dough with sauerkraut from Pustertal</b> smoked beef ham	€ 15.90
<b>Tyrolean dumplings with local grey cheese</b> cabbage salad   chives flavoured oil	€ 15.60
<b>„Schlutzkrapfen“ (filled pastry of rye flour)</b> stuffed with spinach and curd cheese freshly grated cheese from South Tyrol	€ 16.30
<b>Wiener Schnitzel (veal)</b> French fries or sautéed potatoes cranberry jam	€ 29.00
<b>Roasted stilt of suckling pig,</b> <b>potatoes, chanterelles and marjoram</b> crispy bacon   onion   marinated cabbage	€ 26.50

[www.sichelburg.it](http://www.sichelburg.it)

**Fresh bread with butter and curd cheese:**  
**Euro 4.00 for each breadbasket**

If there are substances that provoke allergies or intolerance to you, we ask you to inform our staff when ordering. They will be glad to give you further information.

RESTAURANT  
**sichelburg**



# STARTER

## Little appetizers (2 or more persons)

fried potato dough with sauerkraut  
beef tartar | creamy carrot-coconut-soup with shrimp  
,tirtel' of rye pastry | homemade bacon  
mini tart with goat cheese, fresh peas, peppermint  
typical bread

€ 26.50 p.P.

## Spicy beef tartar

mozzarella of buffalo milk | crumble of black bread  
mustard ice | toasted focaccia bread

€ 23.50 (as starter, ca. 160 g)

€ 31.50 (as main dish, ca. 220 g)

## Tataki of Yellowfin tuna fish

Asian vegetables | ponzu | ginger | jalapeno dressing  
avocado | toasted sesame

€ 23.50

## Burratina Pugliese and braised octopus

olive oil ciabatta | tomato  
herb salad | basil | peach

€ 21.50

## „Anchoa Nardin“

fillets of anchovies best quality from the Nardin family  
served with French salted butter and bruschetta bread

€ 14.50

## Mixed salad

€ 7.50

RESTAURANT

sichelburg

## Creamy soup of carrot, coconut and chili

Argentinean shrimp | Soba noodles | leek

€ 14.90

## Soup of fresh peas and stinging nettles

Kamut wheat tortellini | stuffed with buffalo milk ricotta  
and stinging nettles

€ 14.50

# SOUP

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## WARM STARTER

### **Homemade lemon-cavatelli (*kind of noodles*)**

mussels | shrimp and shrimp sauce  
tomato confit | Taggiasche olives

€ 19.50

### **Risotto Carnaroli extra bio Tenuta Castello**

crustacean sauce | sautéed scallop  
lemon | rucola

€ 21.30

### **Ravioli made of potato dough and stinging nettles**

stuffed with young deer | gremolata  
crunchy bread | blueberries

€ 18.90

*The warm starters can be ordered even as main dish, add. charge € 3.50.*

### **Shrimps and Asian vegetables stir fry**

yellow Thaicurry sauce | cooked Jasmin rice  
toasted chili cashew nuts

€ 31.50

### **Saddle of veal with green pepper-mustard-crust**

wild broccoli | celery cream | carrot | almond ball

€ 33.50

### **Two types of beef Black Angus:**

entrecote and braised ragout of shortrip  
sautéed local mushrooms | shallot | crunchy potato sticks

€ 36.50

### **For 2 persons:**

#### **- T-Bone Steak (*about 1.2 kg*)**

The T-Bone Steak is served in two courses: first the soft filet  
and then the roastbeef

€ 10.50 / 100g

#### **- Tomahawk steak of Irish beef 'Hereford' (*about 1 kg*)**

The tomahawk is known for its fine marbling.

€ 10.50 / 100g

The t-bone and the tomahawk are served with this side dishes:

mixed vegetables | local potatoes  
barbecue sauce | sour cream sauce | salt

## MAIN DISHES