

# 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>„Schlutzkrapfen“ (filled pastry of rye flour)</b> stuffed with spinach and curd cheese freshly grated cheese from South Tyrol	€ 15.80
<b>Wiener Schnitzel (veal)</b> French fries or sautéed potatoes cranberry jam	€ 29.00
<b>Roasted stilt of suckling pig, potatoes and marjoram</b> crispy bacon   onion   marinated cabbage	€ 24.50

# STARTER

## **Different small appetizers** *(2 or more persons)*

fried potato dough with sauerkraut

beef tartar | creamy asparagus soup with shrimp

„tirtel“ of rye pastry | homemade bacon

mini tart with spicy cucumber and hummus

typical bread

€ 26.50 p.P.

## **Spicy beef tartar**

mozzarella of buffalo milk | crumble of black bread

mustard ice | toasted focaccia bread

€ 22.50 (as starter, ca. 160 g)

€ 29.50 (as main dish, ca. 220 g)

## **Sashimi of Scottish salmon**

variation of carrot | green Asian curry

avocado | beurre blanc dashi

€ 22.50

## **Lukewarm braised octopus**

potatoes of 'Perntalerhof' farm | tomato powder

pine nuts | spinach | ciabatta chips

€ 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**

€ 7.00

# SOUP

## **Creamy soup of asparagus and wild garlic**

quail egg | small dumplings of curd cheese | white asparagus

€ 14.50

## **Tom Kha Gai** *(Asian soup of lemongrass and coconut milk)*

Wakame algae | Asian vegetables

Argentinean shrimp | Soba noodles

€ 14.90

# WARM STARTER

- Homemade lemon-cavatelli** (*kind of noodles*)  
mussels | shrimp and shrimp sauce  
tomato confit | Taggiasche olives € 19.50
- Taglierini noodles made of wild garlic and pesto**  
stracciatella di burrata | "puttanesca" sauce  
marinated char "Trota Oro" € 19.00
- Stuffed potato balls and confit of duck leg**  
spinach cream | duck bacon | pear  
gremolata pesto | crunchy bread € 18.90

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

# MAIN DISHES

- Roasted fillet of turbot**  
homemade spring roll | ragout of dried tomatoes and peppers  
aubergine | Pimientos de Padron (*Spanish peppers*) € 33.50
- Fillet of veal and grilled shrimp**  
local mushrooms | white asparagus  
courgettes | almond-ball € 35.50
- Ribeye of local beef**  
topinambur | green asparagus | shallots  
watercress-chimichurri (*sauce of alpine herbs*) € 36.50
- For 2 persons:**
- **T-Bone Steak** (*about 1.2 kg*)  
The T-Bone Steak is served in two courses: first the soft fillet  
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