



Menu of the day
from Chef Günter & his team

SALAD
_____ Red Cabbage salad 6

STARTER
_____ Smoked pork slices with marinade 13

SOUP
_____ Tyrolean barley soup* 6

HOT STARTER
_____ Cheese dumplings with matured alpine cheese and butter 15

MAIN COURSES
_____ Traditional Braised Lamb „Schöpsernes“
With potatoes 24

_____ Potatoe gnocchi „Schupfnudel“ with cabbage
and cheese 15

DESSERT
_____ Typical dessert “Buchteln”
with vanilla cream* 6

CHEESE
_____ South Tyrolean Cheese Trio* 10

4-Course Menu 55
Cover 2,50

*Product/Dish from South Tyrol
(v) vegetarian
All starters as larger portion +4,00

We always try to use local ingredients. If necessary, ingredients from the EU and non-EU are used.
If certain substances or products trigger allergies or intolerances, please inform our employees when ordering. They will be happy to give you accurate information. Below is the list of allergens.



À la carte
from Chef Günter & his team

SALAD
_____ Garden-fresh salads (v) 7

COLD STARTERS
_____ Marinated celeriac carpaccio with peasant
curd and peppers-sauce (v) 12

_____ Home smoked duck breast* with cranberry
and horseradish 15

SOUP
_____ Bacon dumpling soup* 8

WARM STARTERS
_____ Pfossental soft cheese ravioli* with cherry
tomatoes and basil (v) 15

_____ Creamy apple risotto with apple chips from
Nischlhof 15

MAIN DISHES
_____ Homemade pasta from Schnalstal Valley with
lamb ragout from our own farm* 18

_____ Entrecôte of South Tyrolean beef*
with Duchess potatoes and onions 30

_____ Wiener Schnitzel of pork*
served with roastes potatoes 26

_____ Grilled salmon trout fillet with mediterranean
vegetables 28

_____ Grilled Mamenbert cheese from the Infanglhof
on beet carpaccio*(v) 18

DESSERT
_____ Original Snowmilk from Schnalstal Valley* 8

_____ Apple strudel with vanilla sauce* 7

_____ Vanilla ice cream with hot raspberries 7



Our Aperitif

„Kir Royal“
Prosecco, Cassis
€ 6,00 / Glass

The wines Helmuth recommends

The White One

Oberraindlhof Selection – “La Contessa”
Tenuta Manincor, Kaltern
0,75Lt. € 36,00.-

The Red One

Oberraindlhof Selection – “Il Conte”
Tenuta Manincor, Kaltern
0,75Lt. € 37,50.-

Our open wines

Prosecco oder Rosé Oberraindlhof 1/8 € 5,50

Rosé
Glas Rosato, Pilandro Desenzano 1/8 € 5,00

White

Gewürztraminer, Tramin 1/8l € 6,50

Riesling Falkenstein, Naturns 1/8l € 7,50

Sauvignon "Stern", Kellerei Kaltern 1/8l € 6,50

Oberraindlhof Selection „
“La Contessa”, Manincor 1/8l € 7,50

Lugana Tere Crea, Pilandro Desenzano 1/8l € 6,00

Red

Cult Wein „Le Teste Matte”, P. Dipoli 1/8l € 8,00

Südtiroler Gasthaus Exklusiv „Insriger” 1/8l € 6,00

Oberraindlhof Selection

„Il Conte”, Manincor 1/8l € 8,00

Lagrein „Kristan”, Bozen, Egger&Ramer 1/8l € 7,00

Merlot „Huberfeld” Kellerei St. Pauls 1/8l € 6,50

Pinot noir „Luzia” Kellerei St. Pauls 1/8l € 6,50

„Malavoglia” Ripasso, Cà La Bionda 1/8l € 8,00

Sweet

„Tre Filer”, Ca’ dei Frati 5 cl € 5,00

„Merlino” Pojer & Sandri 5 cl € 6,00



Monday, January 06, 2025

Bon appétit from the family Raffeiner
and the Oberraindlhof-Team

**HISTORIC
SOUTH TYROL**

Botschafter zeitloser Gastlichkeit.