

Appetizers

Antipasti Torgglerhof: Savory . Homemade . Healthy .
Short: 5 different appetizers to share. For 2 people or more.
G* € 52,00

Risotto . carnaroli . beetroot . lardo di Colonnata . roasted hazelnut
V* | G | L* € 18,00 | € 21,00

Homemade ravioli . chanterelles . chives . rye bread crunch
V | G* | L* € 18,00 | € 21,00

Main course

Veal chop . pink . potato gratin . chanterelle jus . cream
L € 34,00

Grilled sea bass fillet . spinach . fregola sarda . olive-citrus nage
L* | G € 32,50

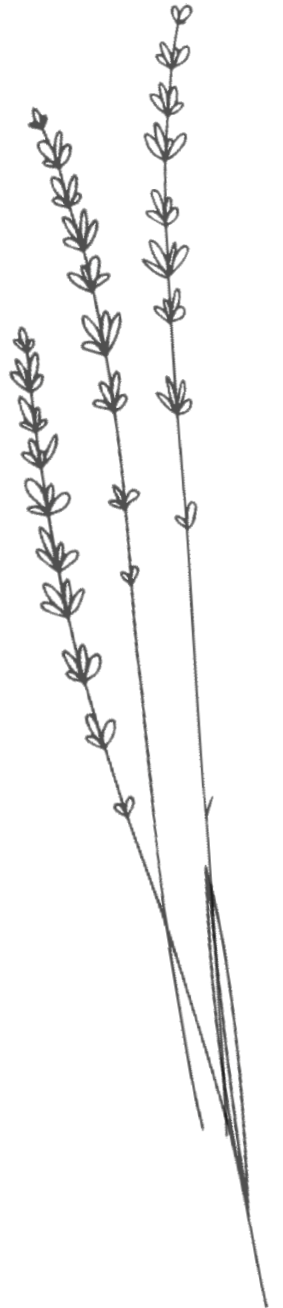
Stuffed potato praline . herb pesto . root vegetables . horseradish
V | L € 25,50

Wiener Schnitzel . veal . french fries or small mixed salad .
homemade cranberry jam
G* | L € 28,00

Kids' meals

Fresh Pasta . Tomato sauce or bolognese sauce
G* | L € 12,00

Small Wiener Schnitzel . french fries
G* | L € 15,00



Made with *love*

Grilled focaccia . mediterranean vegetable compote .
buffalo mozzarella . prosciutto
€ 18,50

Tartare . local beef . butter roll . taggiasca olives . focaccia
€ 20,50 | € 28,00

Bowl . colourful tomatoes . burrata .
pane carasau . gazpacho
€ 18,50

Braised peach . salad tips . smoked ricotta . chili
€ 18,00

Tuna tataki . ponzu jus . coriander
€ 24,00

Penne lisce . monograno . alla norma . provola . capers
€ 18,00 | € 21,00

“Scheiterhaufen” at the Torgglerhof . roasted plums . sour cream ice cream
€ 15,00