

A·L·A·C·A·R·T·E·12:00-14:00·

ANTIPASTI·

TENNE ANTIPASTI SELECTION | 21 €

pickled vegetables & something smoked from the smokehouse | (ACEFGHIJL)

STEAK TATAR TOAST | 24 €

local beef, capers, rosemary & avocado | (ACEFGIJK)

LAMB FILLET 5 PEPPER | 19 €

red cabbage, fermented kohlrabi & herb ciabatta | (EFGIJL)

BURRATA | 18 €

broccoli, bergamot & yellow fin tuna | (ADEFG)

TROUT CROQUE FROM VAL PASSIRIA | 16 €

chives, sunflower seeds & nettle chupito | (ACDFG)

MIXED SALADS FROM OUR FARMER | MEDIUM 9 € | LARGE 13 €
(AEGIJ)

STARTERS·

GARDEN PEA VELOUTÉ | 14 €

lemongrass, prawn plin, bulgur & harissa | (ABCDEGHIK)

RISOTTO | 16 €

fresh goat's cheese, vegetable crudités & wild herbs | (GIJK)

CHICKPEA BUTTONS | 18 €

pepper fumé, common mussel, razor shell & parsley | (ACDFGIJ)

POLENTA GNOCCHI | 17 €

rabbit ragù, spinach & cassis | (ACEFGIJL)

A gluten
B crustaceans
C egg
D fish

E peanuts
F soybeans
G milk
H nuts
I celery

J mustard
K sesame
L sulphites
M Lupin
N Molluscs

MAIN·DISHES·

TENNE BURGER | 21 €

100% locally sourced beef, brioche bun, cheddar, tomato, rocket, speck, mustard seeds & BBQ sauce | (ACGHKL)

VEAL FILLET PICCATA | 29 €

vegetable sauté, anchovy mayonnaise & mountain herbs | (ACDEFGIJL)

BEEF FILLET "ROSSINI" | 48 €

goose liver & summer truffle jus | (AEFGIJL)

LOCAL DEER BACK | 34 €

bay grappa, Jerusalem artichoke & rose hip croquettes | (ACEFGIJL)

PIKEPERCH FILLET | 32 €

parsley nage, green asparagus & barberry | (ABDEFGHIK)

DESSERTS·

MILK ICE CREAM | 11 €

pickle- dill- granita, honey meringue & nutbutter madeleines | (ACEGH)

NOUGAT RAVIOLI | 12 €

apricot, tarragon chocolate & yoghurt ice cream | (ACEGHJK)

CHEESE·

"BUNKER" CHEESE | 12 €

iced port wine chocolate & pumpkin seed cracker | (EFGHK)

A gluten
B crustaceans
C egg
D fish

E peanuts
F soybeans
G milk
H nuts
I celery

J mustard
K sesame
L sulphites
M Lupin
N Molluscs