

Dear guests,

Family Prinoth and staff are glad to welcome you in Alpenroyal Sporthotel

Chef Felice Lo Basso and his staff recommend :

COLD STARTERS

<i>Raw ham San Daniele with melon pearls and figs, sesame ~ grissini</i>	<i>Euro 15,00</i>
<i>Speck and grey cheese plate with horseradish sauce and vinegar gherkins</i>	<i>Euro 16,00</i>
<i>Carpaccio of smoked swordfish with peppers, crunchy fennel salad and peppers sorbet</i>	<i>Euro 16,00</i>
<i>Salad of tomato and buffalo's mozzarella with basil oil</i>	<i>Euro 14,00</i>

SANDWICHES, LITTLE SNACKS AND SALADS

<i>Toast home's style with ham and cheese</i>	<i>Euro 9,00</i>
<i>Focaccia bread of South Italy - Puglia with mortadella and smoked provola cheese</i>	<i>Euro 10,00</i>
<i>Sandwich with speck, Brie and salad</i>	<i>Euro 8,00</i>
<i>Big salad plate with tuna and mozzarella</i>	<i>Euro 12,00</i>
<i>Tasting of cheeses with various homemade marmalades</i>	<i>Euro 16,00</i>

SOUPS AND WARM STARTERS

<i>Barley soup, Ladin style</i>	<i>Euro 9,00</i>
<i>Spaghetti with fresh tomato and seafood</i>	<i>Euro 12,00</i>
<i>Tagliatelle pasta with beef ragout Bolognese style</i>	<i>Euro 12,00</i>
<i>Ravioli South Tyrolean style with ricotta cheese and spinach filling, in melted butter and Parmesan</i>	<i>Euro 13,00</i>
<i>Potato gnocchi with speck, smoked scamorza cheese and rocket salad</i>	<i>Euro 13,00</i>

EGGS

<i>Scrambled eggs with radicchio salad and speck</i>	<i>Euro 11,00</i>
<i>Omelette in different styles</i>	<i>Euro 10,00</i>

VEGETARIAN DISHES

<i>Vegetable strudel with sweet and sour tomato sauce</i>	<i>Euro 13,00</i>
<i>Melted camembert cheese with grilled vegetables</i>	<i>Euro 13,00</i>

MAIN DISHES

<i>Grilled beef filet with roasted potatoes and rosemary</i>	<i>Euro 25,00</i>
<i>Veal escalope with mixed vegetables</i>	<i>Euro 20,00</i>
<i>Roasted slice of tuna fish with fine salad in balsamic ~ vinegar</i>	<i>Euro 24,00</i>
<i>Wiener schnitzel with French fries and cranberry jam</i>	<i>Euro 22,00</i>

DESSERTS

<i>Catalan cream with fragrant geranium</i>	<i>Euro 10,00</i>
<i>Pineapple and lime parfait with coulis of fresh strawberries</i>	<i>Euro 12,00</i>
<i>Wild berry soup with mint ice ~ cream and chocolate grissini</i>	<i>Euro 12,00</i>
<i>Traditional Crème Caramel</i>	<i>Euro 10,00</i>

Speciality Iranian Caviar !

<i>Caviar Asetra 30 gr.</i>	<i>Euro 280,00</i>
<i>Caviar Asetra 50 gr. (on order 3 days)</i>	<i>Euro 460,00</i>
<i>Caviar Beluga 30 gr. (on order 3 days)</i>	<i>Euro 550,00</i>
<i>Caviar Beluga 50 gr. (on order 3 days)</i>	<i>Euro 900,00</i>
<i>Buckwheat flour ~ blinis served with salmon, tartar, snow, Brie cheese and caviar</i>	<i>Euro 170,00</i>
<i>Beef carpaccio with truffle and rosti with smoked salmon and caviar</i>	<i>Euro 270,00</i>
<u><i>Minimum order 2 persons (also different dishes)</i></u>	

~ Depending on the season, frozen products may be used ~