

Restaurant Traube

The Chef recommends

Gourmet plate

beef carpaccio from the Carne Salada
smoked salmon / prawns from the Grill / pickled vegetables
cream horseradish / garlic toast small / big 18,00 € / 22,00 €

Tuna Carpaccio

Rucola / dried tomatoes
garlic toast / cream horseradish small / big 16,00 € / 19,00 €

Grilled goat's cheese

grilled vegetables / garlic toast small / big 16,00 € / 21,00 €

Cappelletti (handmade / BIO / regional)

filled with **wild herb**
melted butter / walnuts / Grana Padano



Potato gnocchi handmade

tomato sauce / mozzarella bites / basil 15,50 €

Arctic char fillet

from the Ulten Valley
served with **herb risotto**



Surf and Turf

beef filet / prawns-skewer / grilled vegetables
barbecue-sauce / herb butter / fries 32,00 €

Veal ossobuco

with buttered rice / served in the pan
with a green salad 24,00 €

The sweet ending

Panna Cotta

with fresh strawberries 8,50 €