

Restaurant Traube

Soups

Meat broth with ingredient of your choice:

Frittaten (omelette strips)	8,50 €
Speck-dumplings – 2 pieces	10,50 €
Liver-dumplings – 2 pieces	11,00 €
Spleen cuts	10,00 €

Starters

Bruschetta

fresh tomatoes / raw onion / garlic	9,50 €
fresh tomatoes / raw onion / garlic / “ Lardo ”	11,00 €

Beef-Carpaccio

from the Carne Salada	
rucola / Grana Padana/ garlic-toas	18,00 €

Gourmet plate

beef carpaccio from the Carne Salada	
smoked salmon / prawns from the Grill	
pickled vegetables / cream horseradish / garlic toast	17,00 €

Sour beef - cold

cooked beef / raw onion rings / bread basket	15,00 €
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Pasta

Spaghetti „Bologneser style“

homemade meat ragout	14,00 €
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Spaghetti „Aglio Olio“

olive oil / garlic / chili	13,00 €
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Shepherd Maccheroni

tomatoes / meat ragout / champions	
ham / peas / cream / Grana Padano	17,00 €

Spaghetti “alla Carbonara”

Speck / egg / cream / Grana Padano	16,50 €
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Spaghetti „Piquant“

tomato sauce / garlic / olives / chili	14,50 €
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Meat dishes

Wiennese schnitzel with fries pork / turkey / calf	20,00 € / 22,00 € / 25,00 €
Campion schnitzel with rice pork / turkey / calf	21,00 € / 23,00 € / 26,00 €
Beef „Tagliata“ (Entrecote 220 gr.) herb butter / grilled vegetables / fries	30,00 €
Beef filet (220 gr.) from the grill fries / herb butter or pepper sauce	33,00 €
Cordon Blue with roasted potatoes	24,00 €
Meat grill plate beef filet / pork filet / turkey steak / calf steak Speck-strips / “Frankfurter” sausages / grilled vegetables fries / herb butter / Barbecue sauce mixed salads with dressing for 1 person / for 2 persons	33,00 € / 60,00 €
Turkey-Steak from the grill / herb butter / fries	22,00 €
Calf schnitzel from the grill / herb butter / roasted potatoes	25,00 €
“Bernerschnitzel” pork gratinated with cheese and ham champion sauce / roasted potatoes	25,00 €
Cooked beef “Vienna art” boiled potatoes / cooked vegetables / cream horseradish	23,00 €
Poachers pan 3 pork fillet / champion sauce / butter “Spätzle” served in the pan	26,00 €

Redwine recommendation

Merlot “Huberfeld”

Winery San Paolo / Appiano

Glass 0,1 lt 5,20 € / bottle 0,75 lt. 29,00 €

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Tyrolean specialities

“Marendenteller” (cold)

Speck / cheese / “Kaminwurzen” / pickles / bread basket 20,00 €

“Schlutzkrapfen“ (handmade / BIO / regional)

(ravioli filled with ricotta and spinach)

melted butter / Grana Padano



16,50 €

Tyrolean farmer tris

2 x cheese / 1 x spinach dumpling / „Schlutzkrapfen“

melted butter / Grana Padano / Speck-slaw salad

22,00 €

Dumpling tris

cheese / spinach / beetroot

melted butter / Grana Padano / mixed salad

19,00 €

Homemade spinach spaetzle

ham – cream - sauce

17,00 €

Old Tyrolean farmer “Gröstel”

roasted potatoes / cooked beef / onion / chives

Speck-slaw salad

25,00 €

Kids plates

including a ball of ice cream

Mickey Mouse plate

small Viennese schnitzel / fries

pork / turkey

12,00 € / 14,00 €

Smurf Maccheroni

Maccheroni with tomato sauce and meat ragout mixed

8,00 €

Turkey – Nuggets

homemade / fries

14,00 €

Side dishes

Fries / “Kroketten”

5,50 €

Rice / roasted potatoes / boiled potatoes

5,50 €

Homemade white “Spätzle” tossed in butter

7,00 €

Vegetables cooked in butter

8,00 €

Grilled vegetables

8,50 €

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Desserts

Brown chocolate mousse homemade		8,50 €
Tiramisù homemade		8,50 €
„Apfelkiachl“ – 4 pieces / vanilla ice		9,00 €
Lemon sorbet homemade / lemon ice cream / Prosecco / Vodka		8,00 €
Dessert variation Tiramisù / brown chocolate mousse / “Apfelkiachl” hot raspberries / chocolate tarte / vanilla ice cream		12,00 €
Apple dumplings homemade – 3 pieces / vanilla ice		9,00 €
Apricot Dumplings – 2 pieces		9,00 €
Sweet dumplings trio apple / apricot / Nougat / vanilla ice cream		10,00 €
Hot chocolate tarte homemade		8,50 €
Hot raspberries / vanilla ice cream		8,00 €
Ice cream truffles (Tartufo) – black or with		6,50 €
Mixed ice cream	1 ball	2,50 €
chocolate / vanilla / nut	2 balls	4,50 €
strawberry / lemon / pistacies	3 balls	6,50 €

We recommend our sweet wine with our desserts

Aurie – Petit Manseng

IGT Mitterberg - Winery St. Pauls

glass 0,1 lt. 8,00 € / bottle 0,5 lt. 36,00 €

For our guests with food intolerances

Please explain our stuff the intolerance when ordering, so we can respect it.

Nearly all dishes also as small portions -2,00€