

## SOUPS

HEARTY BEEF BROTH WITH JULIENNE OF THIN PANCAKES

*chives* ACGI

€ 6.90

TYROL GREY CHEESE SOUP

*smoked truffle egg - tyrolean cured bacon - vinschgerl bread - herbs* ACGL

€ 9.60

OXTAIL CONSOMMÉ

*cheese dumpling* ACGI

€ 7.50

## STARTERS

VARIATIONS OF OLIVES WITH PROSCIUTTO CRUDO DI PARMA

*variety of organic olives, tomato tartare, beef carpaccio,  
aioli garlic sauce & black pacific ocean salt* CGM

€ 18.60

BOWL OF MIXED GREEN SALADS CM

€ 6.90

MÂCHE & ARUGULA SALAD WITH APPLE BALSAMIC VINEGAR

*avocado cubes - parmesan cheese - datterini tomatoes* G

€ 14.80

RED BEET SALAD WITH RIPENED GOAT CHEESE AU GRATIN

*on a cushion of arugula, dressed with acacia honey & white balsamic vinegar* GE

€ 17.90

TYROL FARMER'S SALAD

*with crisp fried bacon, potatoes & cheese* GJ

€ 16.90

SICILIAN ORANGE SALAD WITH CREAMY BURRATA CHEESE

*olives - apple balsamic vinegar - arugula - red onions* CDG

€ 17.50

ANGUS BEEF TARTARE WITH AVOCADO CRÈME

*on a cushion of marinated herbs* M

€ 24.80

CARPACCIO OF TYROL GREY ALPINE STEER

*tossed with parmesan cheese - arugula - garden fresh cress* GE

€ 18.90

FRESH BAKED PIZZA BREAD

*with garlic - arugula - parmesan cheese & rosemary* AC

€ 8.90



## HOMEMADE PASTA

### LINGUINE PASTA AL POMODORO

*tossed with parmesan cheese & fresh basil ACG*



€ 15.90

### SPAGHETTI PASTA WITH THE BEST FROM THE RIVERS & SEAS

*extra virgin olive oil - datterini tomatoes - **organic shrimp***

*& sautéed tomatoes ACDNGR*

€ 27.90

### LINGUINE PASTA WITH PORCINI MUSHROOMS

*in cream sauce with baby spinach & garden fresh herbs ACG*



€ 18.50

### SPAGHETTI PASTA WITH GREEK FETA CHEESE

*extra virgin olive oil - avocado cubes - tomatoes - herbs - arugula - capers ACG*



€ 17.90

### FINE BUTTERED LINGUINE PASTA WITH WHITE TRUFFLE SAUCE

*& fresh truffles ACG*



€ 26.90

### PAPPARDELLE PASTA WITH CHORIZO & BURRATA

*sautéed tomatoes - chili - ricotta - spinach*

*capers - olive oil - garlic & herbs ACFG*

€ 24.50

## HAZIENDA GOURMET

### “HAZIENDA” CREAMY SEAFOOD CHOWDER WITH THE BEST FROM THE RIVERS & SEAS

*saffron - organic shrimp - aioli garlic sauce - garlic bread ABG*

€ 26.50

### BEST OF TUNA DRESSED WITH WASABI GLAZE

*sesame seeds - herbs - coriander DFK*

€ 19.80

### DUROC PORK CORDON BLEU WITH TRUFFLES

*served with cranberry jam & roasted potatoes ACG*

€ 26.80

### CRISP DUROC PORK BELLY ROAST & CHEEKS

*vegetable hash - thyme jus - fresh herbs LM*

€ 23.80

### 180grs BLACK ANGUS BEEF TARTARE WITH ROSEMARY POTATOES

*served with marinated herbs & avocado cream sauce M*

€ 32.80

## HOMEMADE STONE OVEN PIZZA

### PIZZA MARGHERITA

*tomatoes - mozzarella cheese - oregano ACG*

€ 13.90



### PIZZA NAPOLETANA

*tomatoes - mozzarella cheese - anchovies - capers - olives - oregano ACDG*

€ 15.60

### PIZZA DIAVOLO (SPICY)

*tomatoes - mozzarella cheese - salami - chili peppers - garlic - oregano ACGJ*

€ 17.60

### PIZZA TONNO

*tomatoes - mozzarella cheese - tuna - oregano ACGD*

€ 18.60

### PIZZA HAWAII

*tomatoes - mozzarella cheese - ham - pineapple - oregano ACGJ*

€ 15.60

### PIZZA PROSCIUTTO FUNGHI

*tomatoes - mozzarella cheese - ham - champignons - oregano ACGJ*

€ 16.40

### M3 FORMAGGI

*tomatoes - mozzarella cheese - sheep milk cheese - gorgonzola cheese - garlic - oregano ACG*

€ 17.90



### PIZZA BURRATA

*tomatoes - mozzarella cheese - burrata - spinach - datterino - basil ACG*

€ 19.60



### PIZZA FRUTTI DI MARE

*tomatoes - mozzarella cheese - seafood - organic shrimp - garlic - oregano ACGNR*

€ 21.80

### PIZZA A LA CASA

*tomatoes - mozzarella cheese - dry-cured ham - arugula - parmesan shavings - oregano ACGJ*

€ 17.80

### M3 ALM PIZZA

*tomatoes - mozzarella cheese - bacon - chanterelle mushrooms - garlic - oregano ACG*

€ 17.20

### M3 CALZONE PIZZA

*tomatoes - mozzarella cheese - ham - egg - champignons - arugula - parmesan shavings - oregano ACGJ*

€ 19.80

### TRUFFLE PIZZA

*truffle mozzarella cheese - fresh truffles - oregano ACG*

€ 28.90

## CLASSICS

“WIENER SCHNITZEL “ - BREADED MILK FED VEAL ESCALOPE

*served with cranberry jam & fried potatoes ACG*

€25.90

“WIENER SCHNITZEL” – BREADED DUROC PORK ESCALOPE

*served with cranberry jam & fresh fries ACG*

€ 18.90

DUROC PORK PICATTA MILANESE

*served with linguine pasta al pomodoro & fresh basil ACG*

€ 24.80

300grs AUSTRALIAN BLACK ANGUS BEEF SIRLOIN STEAK

*served with rosemary potatoes - fresh vegetables - herb butter G*

€ 34.80

TYROL GREY ALPINE STEER GOULASH

*served with sour cream spaetzle - broccoli ACJ*

€ 19.60

“CLASSIC” **ARGENTINE BLACK ANGUS BEEF FILET STEAK**

*served with rosemary potatoes - herb butter - mixed green salad CG*

220grs € 38.90    300grs € 48.90

## DESSERTS

SCRAMBLED SOUR CREAM PANCAKE À LA AUNT MARLIES

*served with homemade apricot compote & fresh berries ACG*

€ 15.90

TYROL BLUEBERRY SCHMARREN

*served with curd-cheese rum ice cream ACG*

€ 16.90

APPLE STRUDEL WITH CREAM ACGE

€ 5,80

CREAM CHEESE STRUDEL WITH CREAM ACGE

€ 5,80

AFFOGATO ACGE

€ 6,20

CAKE ACGE

€ 3,60

*A - Cereals containing gluten*

*B - Crustaceans and products thereof*

*C - Eggs and products thereof*

*D - Fish and products thereof (except fish gelatin)*

*E - Peanuts and products thereof*

*F - Soybeans and products thereof*

*G - Milk and products thereof (including lactose)*

*H - Tree Nuts and products thereof*

*L - Celery and Celeriac products thereof*

*M - Mustard and products thereof*

*N - Sesame Seeds and products thereof*

*O - Sulphur Dioxide and Sulphites*

*P - Lupin and products thereof*

*R - Molluscs (for example escargots, mussels, oysters, squid) and products thereof*