

DISTILLATI DISTILLATE

Brandy		
Cardenal Mendoza	Spain	€ 9,00
Carlos 1	Spain	€ 9,50
Cognac		
Rémy Martin VSOP	France	€12,00
Hennessy	France	€12,00
Calvados		
Domaine Dupont	France	€ 10,00
Whisky		
Lagavulin 16 years	Scotland	€ 18,00
Lagavulin 12 years	Scotland	€ 14,00
Bowmore	Scotland	€ 10,00
Jameson	Ireland	€ 10,00
Chivas 12 years	Scotland	€ 12,00
Rum		
Zacapa 23	Guatemala	€ 14,00
Pampero Aniversario	Venezuela	€ 9,00
Zacapa XO	Guatemala	€ 21,00
Grappa		
Grappo baricata		€ 8,00
St. Maddalena	Walcher	€ 7,00
Liquore		
Liquore di Nocciola "Noselar"	Villa Laviosa	€ 6,50

DOLCI - DESSERT

Bignè farciti con cremoso al pistacchio,
ciliegie confit e gelato allo yogurt

*Bignè, gefüllt mit Pistaziencreme,
Kirsch-Confit und Joghurteis*

Bignè filled with Pistachio cream,
Cherry Confit and Yogurt Ice Cream
1/3/7/8

€ 12,00

Panna cotta alla fava tonka, confit di lamponi,
gelato alla mandorla

Panna Cotta mit Tonkabohne, Himbeer-Confit und Mandeleis

Tonka Bean Panna Cotta with Raspberry Confit and Almond Ice Cream
3/7/8

€ 12,00

Mousse al cocco, ananas e sorbetto al lime e zenzero

Kokosmousse, Ananas und Limetten-Ingwer-Sorbet

Coconut Mousse, Pineapple and Lime-Ginger Sorbet
1/3/7

€ 10,00

Mini- "Magnum" pesca & lampone,
frutto della passione & mango

*Eis am Stiel "Mini Magnum"- Pfirsich & Himbeere,
Passionsfrucht & Mango*

Homemade ice cream on a stick - peach & raspberry,
passion fruit & mango
7

€ 7,00

Semifreddo alla vaniglia affogato al caffè, glassato al caramello,
gelato fior di latte e gel al cacao

*Vanille-Semifreddo "affogato" Karamellglasur,
Fior-di-Latte-Eis und Kakaogel*

Vanilla semifreddo with coffee, caramel glaze, fior di latte ice cream
and cocoa gel
3/7/8

€ 12,00

Mousse al mascarpone e frutti di bosco,
sorbetto allo yozu

Mascarpone-Mousse, Waldfrüchte und Yozu-Sorbet

Mascarpone mousse, wild berries and yozu sorbet

1/3/5/6/7/8/12

€ 12,00

Sorbetto del giorno

Sorbet des Tages

Sorbet of the day

€ 6,50

- 1) Cereali, glutine / Glutenhaltiges Getreide / Cereals, Gluten
- 2) Crostacei / Krustentiere / Crustaceans
- 3) Uova / Eier / Eggs
- 4) Pesce / Fisch / fish
- 5) Arachidi / Erdnüsse / Peanuts
- 6) Soja / Sojabohnen / Soy
- 7) Latte, Lattosio / Milch, Laktose / milk, lactose
- 8) Frutta a guscio, noci / Hartschalenobst, Nüsse / Tree Nuts, Nuts
- 9) Sedano / Sellerie / Cellery
- 10) Senape / Senf / Mustard
- 11) Sesamo / Sesam / Sesame Seed
- 12) Anidride Solforosa, Solfiti / Schefeldioxid, Sulfite / Sulfurdioxide, Sulfites
- 13) Lupini / Lupinien / Lupines
- 14) Molluschi / Weichtiere / Molluscs

SÜßWEINE

VINI DOLCI

SWEET WINES

	0,1 l
2024 Rosenmuskateller – Kellerei Kaltern	€ 6,00
2025 Gewürztraminer „Roen“ – Kellerei Tramin	€ 12,50
2023 Sias Cuvée – Kellerei Meran	€ 8,00

	0,375 l
2025 Gewürztraminer “Roen” – K. Tramin	€ 35,00

GIN BAR

TROVERETE UNA SELEZIONE DI GIN E DISTILLATI AL NOSTRO BAR

*EINE AUSWAHL AN VERSCHIEDENEN GINS UND DESTILLATEN
FINDEN SIE AN UNSERER BAR*

HAVE A LOOK AT OUR BAR AND DISCOVER OUR SELECTION OF
EXCLUSIVE SPIRITS