



arieshof

in flow with nature

FARM TO TABLE RESTAURANT



3 courses: choose three dishes from the menu and/or à la cart

56,00 € | person

Surprise Menu: Let our kitchen surprise you

69,00 € | person

Wine pairing: three perfectly matched glasses of wine with your menu

20,00 € | person

Allergens

A Gluten	B Crustaceans	C Eggs
D Fish	E Peanuts	F Sojabbeans
G Milk	H Nuts	L Celery
M Mustard	N Sesame	P Lupine
O Sulphur dioxide and sulphites		R Molluscs

Guests with allergies and intolerances are kindly requested to contact our service staff, as we are happy to accommodate your needs and offer suitable dishes.

ARIESHOF À LA CARTE

STARTERS

Arieshof bites (A, G, M, E, L)
6,00€

COLD STARTERS

Beetroot Tartar
mint | wild herbs from Barbican | horseradish
sorbet (C, G, M)
15,00€ ✓

Spicy beef tartare from South Tyrolean beef
mustard ice cream | garden greens | truffle fries
from our own potatoes (A, C, L, O)
22,00€

Pickled South Tyrolean trout
sweet and sour pumpkin | grapes | nuts
(D, G, L, M, O)
17,00€

WARM STARTERS

Roasted finger noodle with venison ragout
cranberries | white pepper | farmer's pot
(A, C, G, L, M)
21,00€ ✓

**Potato rösti with fried mushrooms
from moos**
spinach | hollandaise sauce | poached egg
(A, C, G, M, O)
19,00€ ✓

**Creamy orzotto with frozen grapes
from the Arieshof farm**
south Tyrolean candidum cheese | roasted
oyster mushrooms
(A, G, L)
18,00€ ✓

Homemade chitarra with glazed veal leg
mountain cheese | mustard seeds
(A, C, G, L, O)
20,00€

SOUP / STEW

Strong chicken broth with dumplings
vegetable pearls | herb oil
(A, C, G, L)
14,00€

Sour soup with caraway seeds
lemon and winter salad | flower vinaigrette
(A, G, L, O)
13,00€

MAIN COURSES

2 kinds of South Tyrolean beef
pink grilled back | braised shoulder | celery
mousseline | winter vegetables | potato leaves |
tranche sauce
(A, C, G, L, M, O)
34,00€

Roasted South Tyrolean salmon trout steak
root vegetable broth | boiled potato
(D, L)
28,00€

Puff pastry pate with field vegetables
artichoke hummus | black lentils | all kinds of
greens
(A, G, L)
26,00€ ✓

DESSERTS

Pot soufflé in a jellied dried raspberry soup
gavotte with iced crème brûlée
(A, C, G)
16,00€

Souffléed & caramelized Kaiserschmarren
blackberry gel | mascarpone ice cream | apple
pearls
(A, C, G)
15,00€

**Cheese variation from South Tyrolean
Mountain farms**
homemade chutney
(G, L)
18,00€

Most of our products come from our own production or the region. Small quantities we sourced from our partner farm in France.

