



BEN GNÜS | BENVENUTI
WILLKOMMEN | WELCOME

FAM. COMPLOJER & STAFF

“To eat is a necessity, but to eat intelligently is an art.” La Rochefoucauld

APERITIVE

Rocco Alcohol-Free sparkling Apple Aperitive	5,00
Alcohol-free	3,00
San Bitter, San Bitter bianco, Crodino, Gingerino	
Ginger Beer Fever Tree	4,00
Virgin Hugo White Bitter/Elderflower syrup/Soda/Mint	5,00
Aperol Spritz Prosecco/Aperol/Soda	5,50
Hugo Prosecco/Elderflower syrup/Soda/Mint	5,50
Limoncello Spritz Prosecco/Limoncello/Soda	6,00
Passion Spritz Prosecco/Passionfruit/Soda	6,00
Tiroler White Wine/Campari	4,00
Martini White / Red	4,00
Negroni Martini Red/Campari/Gin	10,00
Americano Martini Red/Campari/Soda	8,00
Campari Orange Orange Juice/Campari	5,50

SOFT DRINKS

Sparkling / Still water	½ l 2,00	
	1 l 4,00	
Jug of water	1 l 2,50	
Coca Cola	0,20 l 2,50	
Orange lemonade	0,40 l 5,00	
Lemonade	1 l 8,00	
Spuma	Spezi Coca cola+Lemonade	Sprite
Fruit juices	0,20 l 2,50	
Apple, blackcurrant, orange, pineapple, pear, apricot		
Tomato juice	0,20 l 2,80	
Fresh orange juice	4,00	
Cans	0,33 l 3,00	
Coca Cola / Coca Cola 0 / Fanta / Ice-Tea		

BEER

DRAFT

Forst Kronen	0,30 l 3,50
<i>blond</i>	0,50 l 5,50
Forst Felsenkeller	0,30 l 3,60
<i>unfiltered</i>	0,50 l 5,60
Paulaner Märzen	0,30 l 3,60
<i>red</i>	0,50 l 5,60
Weihenstephan Hefeweißbier	0,30 l 3,50
	0,50 l 5,50

IN BOTTLES

Forst / Weizen alcohol-free 0,33 l	3,50
Stiegl gluten-free 0,33 l	4,00

Stiegl Grapefruit 0,33 l	4,00
Marie Hausbrandl hell 0,33 l	4,00
Hacker – Pschorr hell 0,33 l	4,00
Schneider Weisse Original 0,50 l	5,50
Ichnusa unfiltered 0,33 l	4,00
Batzen Dunkel 0,33 l	5,00
Balladin ISAAC	6,00
Brewdog Session IPA 0,33 l	5,50

Wines

„Life is just too short to drink bad wine“ Johann Wolfgang von Goethe

HOUSE WINE

BIANCO - WEIß - WHITE

Bianco Pramaggiore - Kellerei Finot	16,00 1 l
	8,00 ½ l
	4,00 ¼ l
	2,00 

ROSSO - ROT - RED

Cabernet Pramaggiore - Kellerei Finot	16,00 1 l
	8,00 ½ l
	4,00 ¼ l
	2,00 

GLASS OF WINE

Spumante Bel Canto Dry - <i>Bellussi</i>	4,00
Lugana DOC - <i>Bulgarini</i>	4,80
Pinot Bianco - <i>St. Pauls</i>	4,00
Kerner - <i>Eisacktaler</i>	4,50
Gewürztraminer - <i>Eisacktaler</i>	4,50
Cuvée Lenz, Chardonnay/Müller Thurgau/Muskateller - <i>Ritterhof</i>	4,00
Cuvée Elisa, Sauvignon Blanc/Pinot Grigio/Bianco - <i>Castel Sallegg</i>	4,00
Riesling Römerstich Kabinett 9%Vol - <i>Hees</i>	5,00
St. Magdalener Classico - <i>Kellerei Bozen</i>	4,00
Blauburgunder Meczan - <i>J. Hofstätter</i>	4,50
Lagrein Dunkel - <i>Muri Gries</i>	4,50
Cuvée Rénier, Merlot/Lagrin - <i>Castel Sallegg</i>	4,50

SPARKLING WINES

Spumante Belcanto Millesimato Dry Bellussi, Valdobbiadene	24,00
Prosecco Superiore DOCG Extra dry Valdobbiadene Villa Sandi srl	25,00

Prosecco Superiore DOCG Extra brut Valdobbiadene Domus - Picta		23,50
Spumante Blanc de Noir Brut Bellussi, Valdobbiadene	MAGNUM	48,00
Spumante Metodo Classico Pas Dosé Haderburg		49,50
Elis Brut Roner, Trento DOC		40,00
Ferrari Perlé Fratelli Lunelli, Trento DOC		52,50
Mariarosa Rosé Brut Ress, Trento DOC		38,50
La Montina Satèn Brut Franciacorta DOCG		44,00
Emozione Millesimato Brut Villa, Franciacorta DOCG		46,00
	MAGNUM	92,00
Champagne Brut Moët & Chandon Impérial		65,00
Moscato d'Asti Saracco Paolo		24,00

WHITE WINES

South Tyrol

Weißburgunder - St. Pauls		24,50
Weißburgunder „In der Lamm“ - Abraham		39,00
Pinot Grigio Opes – Ritterhof		33,50
Kerner - Cantina Eisacktaler		25,00
Kerner - Taschlerhof		30,00
Sauvignon BIO - Stachelburg		29,00
Sauvignon Blanc Tannenberg - Manincor		42,50
Sylvaner - Pacherhof		29,50
Riesling - Schloss Englar		32,00
Chardonnay Buchholz - Peter Zemmer		33,00
Chardonnay Lafóa - Schreckbichl		45,00
Gewürztraminer - Eisacktaler Kellerei		25,00

Gewürztraminer Nussbaumer - Tramin	47,00
Cuvée Lenz - Ritterhof	23,00
Chardonnay, Müller Thurgau, Goldmuskateller	
Cuvée Elisa - Castel Sallegg	22,00
Sauvignon Blanc, Pinot Grigio, Pinot Bianco	
Manna - Franz Haas	42,50
Vigneti delle Dolomiti	
Sacker Dolomytos Cuvée bianco	60,00
Sauvignon, Riesling and more	
Europa	
Lugana DOC - Bulgarini, <i>Lombardia</i>	28,50
Arneis - Sergio Barale, <i>Piemonte</i>	25,50
Pecorino Murate - Nicodemi, <i>Abruzzo</i>	23,00
Knoll Grüner Veltliner - Ried Loibenberg Smaragd, <i>Wachau, A</i>	92,00
Riesling Römerstich Kabinett, 9%Vol - Hees , <i>Nahe, D</i>	31,00
Riesling Eruption - Acham Magin, <i>Pfalz, D</i>	36,50
ROSÉ WINES	
Lagrein Kretzer - Cantina Muri Gries	25,50
Weinberg Dolomiten Rosé - Ritterhof	23,00
Lagrein, Blauburgunder, Merlot	
RED WINES	
South Tyrol	
Vernatsch - Baron Widmann	26,00
St. Magdalener - Bozen	24,00
Bischofsleiten Kalterersee Classico Superiore - Castel Sallegg	28,00
Blauburgunder - St.Michael /Eppan	28,00
Blauburgunder Meczan - J. Hofstätter	29,50
Blauburgunder - Franz Haas	42,00
Blauburgunder Mason- Manincor	2021 51,00
	2015 56,00
Lagrein Dunkel - Muri Gries	28,00
Lagrein Latus - Ritterhof	33,00
Lagrein Granat - Franz Gojer Glögglhof	31,00
Cabernet Sauvignon Campaner Riserva - Caldaro	30,50

Cabernet Franc Riserva - Nicolussi-Leck	56,50
Merlot “Antiope” - Morandell	29,50
Merlot Riserva Mollis – Ritterhof	35,00
Cuvée Sofi - Franz Haas	25,00
Lagrein, Merlot	
Cuvée Il Conte - Manincor	35,00
Merlot, Cabernet, Lagrein	MAGNUM 70,00
Cuvée Amistar Rosso - Sölva Peter	49,00
Merlot, Cabernet Sauvignon, Lagrein, 5% Cabernet Franc, 5% Petit Verdot	
Sacker Dolomytos Cuvée rosso Athos	65,00
Blauburgunder and more	
Italy	
Teroldego Rotaliano - Castel Firmiano, <i>Trentino</i>	24,00
Langhe Nebbiolo-Molino, <i>Piemonte</i>	25,00
Barbaresco Rocche dei 7 Fratelli-Lodali, <i>Piemonte</i>	2020 41,50
Barolo Vigna Marenca-Pira Luigi, <i>Piemonte</i>	2015 85,50
	2016 80,50
	2018 75,50
Lambrusco Amabile - Chiarli, <i>Emilia Romagna</i>	19,50
Valpolicella Classico Superiore - Rubinelli Vajol, <i>Veneto</i>	2020 29,50
Valpolicella Ripasso Ilasi - Villa Canestrari, <i>Veneto</i>	32,00
Amarone Valpolicella Classico - Tamburino Sardo, <i>Veneto</i>	2015 66,50
Chianti Classico - Rocca delle Macie, <i>Toscana</i>	30,50
Chianti Quona Rùfina Riserva - I Veroni, <i>Toscana</i>	41,50
Brunello di Montalcino - Uccelliera, <i>Toscana</i>	2018 87,50
Piastraia Bolgheri Rosso Superiore - Michele Satta, <i>Toscana</i>	2021 60,00
Cabernet S., Merlot, Sangiovese, Syrah	
Nero d’Avola Ananke - Curtaz Federico, <i>Sicilia</i>	32,50

MENU

OUR CLASSICS

Beef Tartare “Arnold’s” 100g	
Salads / Beurre d’Isigny / Cherry tomatoes confit / 3 Mustard ice-cream	22,00
Nuts earth / Homemade Brioche bread	

Gratinated Snails	
Garlic Croûtons	13,00
Onion soup / Cheese Crôutons	11,00
Barley Soup	10,50
With “Tultra” (deep-fried South Tyrolean ravioli with spinach / cabbage / potatoes)	1 pcs +2,50
Homemade potato ravioli filled with our chef’s fantasy	15,80
Trio of homemade dumplings served with cabbage	14,80
Spareribs “Arnold’s”	21,00
Dippers potatoes / Cabbage / BBQ sauce	
Local Venison Gulasch	27,00
Polenta / Cabbage / Cranberry jam	

Glutenfree
+3,00

Cover charge/Service 2,00 per person
Bread 2,50

STARTERS

Bruschetta “Arnold’s”: toasted bread with three different flavours	16,80
Dish of mixed cold cuts and local cheeses	17,80
South Tyrolean cheese “Moar Hof” / Onion / Chives	13,80
Beef carpaccio	20,00
Rucola / Cherry tomatoes / Parmesan cheese / Balsamico Pearls	
The Cone	1 pcs 3,00
Homemade Carne Salada / Avocado / Cherry tomato confit	
Burrata cream / Lemon caviar	

SALADS HOME DRESSING +0,50

Small Mixed salad	7,50
Large Mixed salad	14,80
Salad “Light”: Mixed salad / Grilled turkey	17,80
Salad “Energy”: Salad / Cherry tomatoes / Grilled Beef / Parmesan shavings	19,80
Salad “Nizza”: Mixed salad / Tuna / Olives / Onion	16,80

Greek salad: Salad / Goat cheese / Cherry tomatoes / Cucumber / Olives	16.80
Salad “Della Casa”: Mixed Salad / Ham / Cheese / Egg	16,80

SOUPS

Creamsoup / Soup of the day	10,50 - 14,80
Dumplings soup	10,50

SIDE DISHES

French fries / Roast Potatoes / Dippers / Potato salad	6.50
Polenta	5,50
Grilled vegetables	 10,00
Cooked mixed vegetables	8,00
Grilled corn on the cob	7,00

FIRST COURSES

Homemade wholemeal bread tagliatelle / Local venison ragout / Thyme	19,00
Risotto “Vialone Nano” / Wild garlic / Fresh tuna / Katsuobushi	22,00
Homemade saffron Gnocchetti sardi	20,00
Shrimps / Courgettes / Cherry tomatoes	
Spätzle: spinach pasta with cream and ham	13,80
Spaghetti with Tomato- or Meat Sauce	12,00
House style pasta pan	15,80
Meat sauce / Mixed mushrooms / Bacon / Cream / Garlic	
Spaghetti Garlic-Oil-Chili	11,80
Spaghetti Carbonara in our own style	14,80

MAIN COURSES

Beef fillet 250 g in black bread and seeds crust	36,00
Cooked mixed vegetables / Trio of potatoes / Jus	
Beef Stratagliata 250g	32,00
Rucola / Cherry tomatoes / Parmesan shavings / Balsamic reduction	
Bacon rösti	
BIO eggs – roast potatoes – bacon	16,00

Glutenfre
e
+3.00

“Dolomiti Burger” (Also Glutenfree +1,00)	23,50
Bun / Hamburger: 100% Angus / Coleslaw / Sundried tomatoes Stracciatella / Poached egg / BBQ Sauce /Dippers potatoes	

Vegetarian Plate: Grilled vegetables and “Lentiai” cheese	20,00
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Deep-fried breaded “Panko” turkey escalope / Potato salad / Cranberries	20,00
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BIO POLENTA (MASHED CORN) FROM THE MILL OF ST.

LORENZEN	22,00
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Alpinist Plate: Polenta / Mushrooms / Cheese / Grilled sausages	
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Polenta with mushrooms	17,00
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Polenta with cheese	16,00
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Polenta with sausages	15,00
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FOR OUR LITTLE FANS

WINNIE THE POOH		Pasta with tomato or meat sauce	6,50
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POPEYE		Spezle: spinach pasta / Tortellini with ham and cream	6,50
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PETER PAN		Chicken Nuggets served with French fries	8,50
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BAMBI		1 Frankfurter with French fries	6,50
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MICKY MOUSE		Pizza Margherita	6,50
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QUI QUO QUA		Ice-cream (1 Scoop) / Whipped cream	3,50
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GOKU		Crêpe with hazelnut cream / Whipped cream	6,50
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SWEETS AND ICE-CREAMS

Homemade apple strudel Vanilla sauce / Whipped cream (Also Glutenfree +1,00)	8.50
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Homemade Tiramisù	8,00
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Tropical fantasy	12,80
Shortcrust pastry / Mango / Passion fruit / Yuzu / Zogurt ice-cream	

Hot raspberries / Vanilla ice-cream / Whipped cream	9,80
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White lady: Hot egg liqueur / Vanilla ice-cream / Whipped cream	9,80
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Ice Coffee: Coffee / Vanilla ice-cream / Whipped cream	8.80
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Ice Chocolate: Hot chocolate / Vanilla ice-cream / Whipped cream	9,80
Mixed ice-cream with whipped cream	7,00
Chocolate cake / Yogurt ice-cream / Cocoa earth (20 minutes)	 12,80
Lemon sorbet (with Vodka)	8.00
Sorbet of the day (1 Scoop)	3,00
White or Black truffle	6,50
- with coffee	7.50
- with cognac	8.80

DESSERT WINES BOTTLES

Praeseptum – Wolfsthurn, Stachelburg	0,75 l 36,00
Sauvignon Blanc Spätlese Bio	0,10 l 6,00
Late harvest Le Petit - Manincor	0,375 l 75,00
Moscato rosa Pasithae - Girilan	0,375 l 37,00
Passito Malvasia delle Lipari - Colosi	0,375 l 35,00

LIQUEUR WINE

Liqueur wine Lagrein Pipa - Glögglhof	0,50 l 53,00
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PIZZA

WOOD-FIRED OVEN

Also Gluten Free +3,00

Also with Whole wheat Pizza Dough + 2,00

FOCACCIA 5,50

Oil, salt, rosemary

MARINARA	6,00
Tomato sauce, garlic	
MARGHERITA	7,50
Tomato sauce, mozzarella cheese	
PROSCIUTTO	8,50
Tomato sauce, mozzarella cheese, ham	
FUNGHI	8,50
Tomato sauce, mozzarella cheese, mushrooms	
PROSCIUTTO – FUNGHI	9,50
Tomato sauce, mozzarella cheese, ham, mushrooms	
CAPRICCIOSA	10,00
Tomato sauce, mozzarella cheese, ham, mushrooms, olives, artichokes	
4 STAGIONI	10,00
Tomato sauce, mozzarella cheese, ham, mushrooms, artichokes, anchovies	
4 FORMAGGI	9,50
Tomato sauce, mozzarella cheese, selection of four cheeses	
DIAVOLA	8,80
Tomato sauce, mozzarella cheese, spicy salami	
NAPOLI	8,80
Tomato sauce, mozzarella cheese, anchovies, oregano	
ROMANA	9,30
Tomato sauce, mozzarella cheese, anchovies, capers, oregano	
SICILIANA	9,80
Tomato sauce, mozzarella cheese, anchovies, capers, olives, oregano	
TONNO – CIPOLLA	9,00
Tomato sauce, mozzarella cheese, tuna, onion	
WÜRSTEL	8,50
Tomato sauce, mozzarella cheese, Frankfurter	
SAN DANIELE	9,50
Tomato sauce, mozzarella cheese, Parma ham	
CONTADINA	9,00
Tomato sauce, mozzarella cheese, sausages, onion	

SPECIAL PIZZA

DELLA CASA	10,80
Tomato sauce, mozzarella cheese, mushrooms (edible boletus), bacon	
MAREBBANA	10,80
Tomato sauce, mozzarella cheese, ham, mushrooms, spicy salami, onion, garlic	
TIROLESE	11,00
Tomato sauce, mozzarella cheese, chanterelles, onion, garlic, bacon	
SAN VIGILIO	10,50
Tomato sauce, mozzarella cheese, cured beef, tasty cheese	
STEVE	15,80
Tomato sauce, mozzarella, cherry tomatoes, Parma ham, rocket, burrata	

MONTANARA	10,80
Tomato sauce, mozzarella cheese, cured beef, rocket, parmesan shavings	
CAMPING	10,50
Tomato sauce, mozzarella cheese, sweet corn, asparagus, chanterelles	
SNOWBOARD	11,50
Tomato sauce, mozzarella cheese, mushrooms (chanterelles), bacon, smoked curd cheese, chives	
CACCIATORA	11,50
Tomato sauce, mozzarella cheese, mixed mushrooms, venison salami	
PIERRAU	11,50
Tomato sauce, mozzarella cheese, mixed mushrooms, onion, bacon	
TEO	11,50
Tomato sauce, mozzarella cheese, courgettes, mushrooms (chanterelles), bacon, cheese cream	
MANFREDO	10,80
Tomato, mozzarella cheese, stewed peppers, feta cheese, anchovies, garlic, basil	
BIZZARRA	11,20
Tomato sauce, mozzarella cheese, gorgonzola, potatoes, bacon, chives	
VENERE	10,80
Tomato sauce, mozzarella cheese, spicy salami, anchovies, capers, olives	
INGLESE	10,50
Tomato sauce, mozzarella cheese, bacon, egg, chives	
RUSTICA	10,80
Tomato sauce, mozzarella cheese, spinach, asparagus, garlic, egg, parmesan shavings	
INFERNO	10,50
Tomato sauce, mozzarella cheese, red and green peppers, spicy salami, garlic, chilly	
SAPORITA	10,50
Tomato sauce, mozzarella cheese, gorgonzola cheese, garlic, salami	
ZINGARA	10,50
Tomato sauce, mozzarella cheese, stewed peppers, spicy salami, olives	
MESSICANA	10,50
Tomato sauce, mozzarella cheese, spicy salami, sweet corn, onion, beans	
PLONI	10,80
Tomato sauce, mozzarella cheese, prawns, Parma ham	
MANNY	11,20
Tomato sauce, buffalo mozzarella, cherry tomatoes, rocket, basil, cured beef	
MANUELA	11,20
Tomato sauce, buffalo mozzarella, cherry tomatoes, rocket, basil, sweet corn, parmesan shavings	
UCIÙ	10,80
Tomato sauce, mozzarella cheese, gorgonzola cheese, anchovies, spicy salami	

BIKER	11,20
Tomato sauce, mozzarella cheese, brie cheese, chanterelles, cured beef	

FOLDED PIZZA

FILONCINO AL TONNO	8,50
Mozzarella cheese, tuna	
FILONCINO CHEF	9,80
Mozzarella cheese, brie cheese, chopped tomatoes	
FILONCINO BUONGUSTAIO	11,20
Mozzarella cheese, brie cheese, mushrooms (edible boletus), bacon	
FILONCINO MARE	11,20
Mozzarella cheese, prawns, rocket, cocktailsauce	
IDEA	10,00
Mozzarella cheese, ham, brie cheese	
CALZONE	9,50
Mozzarella cheese, ham, mushrooms	
BUSSOLA	11,50
½ Calzone: mozzarella cheese, mixed mushrooms, Parma ham	
½ Pizza Bufalina with prawns	

VEGETARIAN PIZZA

VERDURA	11,50
Tomato sauce, mozzarella cheese, mixed vegetables	
BUFALINA	10,20
Tomato sauce, buffalo mozzarella, cherry tomatoes, basil	
PRIMAVERA	8,80
Tomato sauce, mozzarella cheese, sliced tomatoes, basil	
ARGENTO	11,20
Tomato sauce, buffalo mozzarella, cherry tomatoes, courgettes, garlic, chilly, basil	
ESTATE	11,20
Tomato sauce, mozzarella cheese, sliced tomatoes, rocket, parmesan shavings, basil	
TOTÓ	11,20
Tomato sauce, mozzarella cheese, Brie cheese, rocket, chopped tomatoes	
GRECA	11,20
Tomato sauce, mozzarella cheese, feta cheese, olives, rocket, radicchio	
ERCOLINA	10,80
Tomato sauce, mozzarella cheese, selection of cheeses, smoked curd cheese, chives	
LA FRESCA	10,50
Tomato sauce, mozzarella cheese, cherry tomatoes, Philadelphia, basil	

WHITE PIZZA (WITHOUT TOMATO SAUCE)

PLAN DE CORONES	10,50
Mozzarella cheese, truffle oil, rocket, parmesan shavings	
ARNOLD'S	10,00
Mozzarella cheese, ham, Tilsiter cheese	
PIZ DA PERES	11,20
Mozzarella cheese, prawns, courgettes, sliced tomatoes, basil	
DEL PORTIERE	11,20
Buffalo mozzarella, cherry tomatoes, Parma ham, rocket, basil	
SFIZIOSA	11,20
Mozzarella cheese, gorgonzola, apple, nuts	

Liqueurs

4,00

Mountain Pine	Hay	Cembran Pine
Blackberry	Mirto	Limoncello
Prune	Apricot	Green Apple
Nuts	Frangelico	Wild Strawberry
Licorice	Ginger/Lime	Sambuca
Coffee	Baileys	Amaretto
Crema Alpina Nocciola		
Crema Alpina Pistacchio		

Digestive

4,00

Amaro K32 - Roner	Montenegro	Vecchio Amaro del Capo
Averna	Ramazzotti	Cynar
Braulio	Fernet Branca/Menta	Rabarbaro
Kapriol	Alpestre	Lucano
Unicum	Petrus	Jägermeister

Spirits

Grappa	3,50
Grappa Gewürztraminer, Psenner	4,50
Grappa Sylvaner, Abbazia di Novacella	4,50
Grappa La Morbida, Roner	5,00
Grappa Goldmuskateller, Walcher	4,50
Marzadro, Anfora	5,00
Marzadro, Delicata (Chardonnay-Müller Thurgau)	5,00
Marzadro, Forte (Teroldego,-Marzemino)	5,00
Marzadro, 18 Lune	5,50
Marzadro, Giare	6,00
Gewürztraminer – Amarone – Chardonnay	
Grappa Barriques	5,00
Grappa La Gold, Roner	5,50
Abbagnac Abbazia di Novacella	5,50
Acquavite di Uva Bianca UÈ Nonino	6,00

Prime Uve, Bonaventura Maschio	6,00
Enzian, Williams, Obstler, Ruta	4,00
Vodka	4,00
Vodka Beluga	8,00
Tequila	4,00

Cognac

Hennessy V.S.	5,50
Martell V.S.	6,50
Remy Martin V.S.O.P.	8,50

Brandy

Stravecchio Branca	3,80
Vecchia Romagna	3,80
Carlos I	5,80

Whisk(e)y

Ter Lignum 5Y Forst Beer Whisky	8,50
Glen Grant 5Y	5,50
Macallan Amber	9,50
Ballantines	5,50
Laphroaig 10Y	8,00
Lagavulin 16Y	10,50
Glenmorangie 10Y	8,00
Tullamore Dew	5,50
Bushmills 10Y	6,50
Jack Daniels	5,50
Four Roses	5,50

Rum

Pampero Ron Especial	7,00
Diplomático Reserva Exclusiva	9,00
Zacapa Sistem Solera 23	10,50

Long Drinks

Jacky Cola	8,50
Rum & Cola	8,50
Vodka Bull	8,50

Gin Tonic	FEVER-TREE TONIC	SCHWEPPES
	<i>MEDITERRANEAN / INDIAN</i>	<i>TONIC / LEMON</i>
LUZ Italy	8,50	8,00

GIN MARE SPAIN	9,50	9,00
BOMBAY ENGLAND	8,50	8,00
BULLDOG ENGLAND	9,00	8,50
TANQUERAY SCOTLAND	8,50	8,00
HENDRICK'S SCOTLAND	9,50	9,00
ETSU JAPANESE GIN	9,00	8,50

Hot Drinks

Espresso	1,80
Espresso Hag	1,90
Espresso with Schnaps	2,80
Espresso with whipped cream	2,00
Malt coffee	1,90
Malt coffee in a mug	2,50
Ginseng coffee	2,30
American coffee	2,20
Cappuccino	2,80
Hot chocolate	3,20
Hot chocolate with whipped cream	3,70
Latte macchiato	3,20
Glass of milk	2,00
Tea selection	3,00
Apfelglühmix	3,50
Jägertee	4,50
Tea and rum	4,50
Punch	3,80
Glühwein	4,50
China Martini	4,00
Bombardino	4,50
Calimero	6,00
Irish Coffee	8,50



Sostanze o prodotti che provocano allergie o intolleranze
Stoffe oder Erzeugnisse, die Allergien oder Unverträglichkeiten auslösen
Substances or products that cause allergies or intolerances

I nostri cibi e le nostre bevande possono contenere le seguenti sostanze:

Unsere Speisen und Getränke können folgende Stoffe enthalten:

Our dishes and beverages can contain the following substances:

Cereali contenenti glutine , cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati.	Glutenhaltiges Getreide , namentlich Weizen, Roggen, Gerste, Hafer, Dinkel, Kamut oder Hybridstämme davon sowie daraus hergestellte Erzeugnisse.	Cereals containing gluten , namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.
Crostacei e prodotti a base di crostacei	Krebstiere und daraus gewonnene Erzeugnisse	Crustaceans and products thereof
Uova e prodotti a base di uova	Eier und daraus gewonnene Erzeugnisse	Eggs and products thereof
Pesce e prodotti a base di pesce	Fische und daraus gewonnene Erzeugnisse	Fish and products thereof
Arachidi e prodotti a base di arachidi	Erdnüsse und daraus gewonnene Erzeugnisse	Peanuts and products thereof
Soia e prodotti a base di soia	Sojabohnen und daraus gewonnene Erzeugnisse	Soybeans and products thereof
Latte e prodotti a base di latte (incluso lattosio)	Milch und daraus gewonnene Erzeugnisse (einschließlich Laktose)	Milk and products thereof (including lactose)
Frutta a guscio , vale a dire: mandorle (<i>Amygdalus communis</i> L.), nocciole (<i>Corylus avellana</i>), noci (<i>Juglans regia</i>), noci di acagiù (<i>Anacardium occidentale</i>), noci di pecan (<i>Carya illinoensis</i> (Wangenh.) K. Koch), noci del Brasile (<i>Bertholletia excelsa</i>), pistacchi (<i>Pistacia vera</i>), noci macadamia o noci del Queensland (<i>Macadamia ternifolia</i>) e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.	Schalenfrüchte , namentlich Mandeln (<i>Amygdalus communis</i> L.), Haselnüsse (<i>Corylus avellana</i>), Walnüsse (<i>Juglans regia</i>), Kaschunüsse (<i>Anacardium occidentale</i>), Pecannüsse (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Paranüsse (<i>Bertholletia excelsa</i>), Pistazien (<i>Pistacia vera</i>), Macadamia- oder Queenslandnüsse (<i>Macadamia ternifolia</i>) sowie daraus gewonnene Erzeugnisse, außer Nüssen zur Herstellung von alkoholischen Destillaten einschließlich Ethylalkohol landwirtschaftlichen Ursprungs;	Nuts , namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
Sedano e prodotti a base di sedano	Sellerie und daraus gewonnene Erzeugnisse	Celery and products thereof
Senape e prodotti a base di senape	Senf und daraus gewonnene Erzeugnisse	Mustard and products thereof
Semi di sesamo e prodotti a base di semi di sesamo	Sesamsamen und daraus gewonnene Erzeugnisse	Sesame seeds and products thereof
Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO ₂ totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti	Schwefeldioxid und Sulphite in Konzentrationen von mehr als 10 mg/kg oder 10 mg/l als insgesamt vorhandenes SO ₂ , die für verzehrfertige oder gemäß den Anweisungen des Herstellers in den ursprünglichen Zustand zurückgeführte Erzeugnisse zu berechnen sind;	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
Lupini e prodotti a base di lupini	Lupinen und daraus gewonnene Erzeugnisse	Lupin and products thereof
Molluschi e prodotti a base di molluschi	Weichtiere und daraus gewonnene Erzeugnisse	Molluscs and products thereof

Sollten die angegebenen Stoffe bei Ihnen Allergien oder Unverträglichkeiten auslösen, teilen Sie dies bitte bei Bestellung unseren Mitarbeitern mit. Diese erteilen Ihnen gerne genauere Infos.

Qualora le sostanze indicate Le dovessero provocare allergie o intolleranze, siete pregati di comunicarlo al momento dell'ordinazione.

I nostri collaboratori saranno lieti di fornire ulteriori informazioni.

If the substances specified above provoke allergies or intolerances to you, we ask you to inform our staff when ordering. They will be glad to give you further information.