



Saalerwirt

Welcome!

The "South Tyrolean Gasthaus" is a synonym for lived hospitality, regional delicacies and the preservation of authentic South Tyrolean inn culture. This is what we give our best for, every day.

The Tauber family with team

Online Menu:



Wines from South Tyrol by the glass 0,1lt

White wines



South Tyrolean Eisacktaler Sylvaner
Winery Neustift

€ 4,50

South Tyrolean Pinot Blanc „Ebner“
Ebnerhof, Isarco Valley

€ 4,50

White table wine
Winery Kaltern

€ 2,00

Red wines



South Tyrolean St. Magdalener Malanders
Winery Pitznerhof

€ 4,20

South Tyrolean Pinot Noir „Vinschgau“
Winery Meran

€ 5,00

South Tyrolean Lagrein Riserva „Amperg“
Winery Klaus Lentsch

€ 5,50

South Tyrolean Cuvée Riserva „Feld“
Cuvée of Merlot and Cabernet Sauvignon
Winery Kaltern

€ 5,50

Table wine South Tyrolean Kalterersee
Winery Kaltern

€ 2,00

€ 2,00

Water lt.

Mineral water sparkling ¾l

€ 4,50


Carafe of spring water 1l

€ 2,00

Can't find what you're looking for? Ask for our wine list


Autumn Menu – seasonal and regional

Colorful autumn salad

 with fresh fruit & beets

€ 14,00

Sautéed goat's cheese on marinated radicchio

 with apple-onion chutney and walnuts

€ 14,00

Potato and chanterelle tartare

 on plucked salads

€ 14,00

South Tyrol plate

Venison ham, smoked sausage, bacon, cheese
and homemade chanterelles *Piatto altoatesino*

€ 16,00

Mixed salad 


€ 6,00

Bread from the South Tyrolean bakery
€ 3,00

Autumn Menu – seasonal and regional

Bacon dumpling € 8,00

Creamy pumpkin soup € 8,00
 with Styrian seed oil

Homemade ravioli € 14,00
 with smoked ricotta cheese, feta, diced tomatoes

Val Pusteria cheese dumplings € 14,00
 on coleslaw

Tagliatelle with venison ragout € 15,00


Bread from the South Tyrolean bakery
€ 3,00

Autumn Menu – seasonal and regional

Sirloin steak from local milk-fed veal
with vegetables € 28,00

Wienerschnitzel of pork or veal
with roasted potatoes and cranberries € 20,00/€ 23,00

“Kartoffelblattlan
 **with Sauerkraut”** € 17,00

Orzotto
 with beetroot and vegan cream cheese € 17,00

Fillet of char from the Psairer fish farm
with spinach/pumpkin and potato wedges € 25,00

Braised beef cheeks
with egg spätzle and vegetables € 23,00

Bread from the South Tyrolean bakery
€ 3,00

Our service team will be happy to inform you about any intolerances or allergies

 **Vegetarian**
 **Vegan**

bread from the local bakery

€ 3,00

place setting

€ 2,00

Dessert

Dolci

Chestnut mousse with chocolate sheets	€ 8,50
Curd cheese and plum dumplings with melted butter and cinnamon crumbs <small>**until 2 p.m. in the afternoon / until 9 p.m. in the evening</small>	€ 8,00
Tonka bean parfait with pumpkin seeds and marinated plums	€ 8,50
Raspberry love (hot raspberries, vanilla ice cream, whipped cream)	€ 9,00
Homemade cakes and pies	€ 4,50