SÜDTIROLER GASTHAUS

hgv

LOCANDA SUDTIROLESE

Saalerwirt

Welcome!

THE “SOUTH TYROLEAN GASTHAUS” IS A SYNONYM
FOR LIVED HOSPITALITY, REGIONAL DELICACIES
AND THE PRESERVATION OF AUTHENTIC SOUTH TYROLEAN CULTURE.

The Tauber family with team

LUNCH	12,00 – 14,00
DINNER	18,30 – 20,30

Wines from South Tyrol by the glass 0,1lt.(or 0,25 / 0,5 lt)

Weißweine / Vini bianchi		0,5 lt.
South Tyrol Cuvee Syvi Winery Klaus Lentsch	€ 5,00	€ 20,00
Pinot Blanc “Ebner” Winery Ebner	€ 6,00	€ 24,00
South Tyrolean Pinot Grigio „Finell“ Winery Pitzner	€ 6,00	€ 24,00
White table wine Winery Caldaro	€ 2,00	€ 10,00

Red wine		0,5 lt.
Santa Maddalena “Malanders” Winery Pitznerhof	€ 6,00	€ 24,00
Pinot Noir “Vinschgau“ Winery Meran	€ 6,00	€ 24,00
Lagrein Riserva “Amperg“ Winery Klaus Lentsch	€ 7,00	€ 28,00
Cuvée “Feld” Merlot/Cabernet Sauvignon/Lagrein Winery Kornell	€ 6,00	€ 24,00
Table wine Kalterersee Winery Caldaro	€ 2,00	€ 10,00

Soda water 0,75 lt.	€ 3,00
Sparkling mineral water 0,75 lt.	€ 5,00
Spring water / carafe 1lt.	€ 2,50

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

WINTER MENU

Winter salads with goat cheese
caramelized in spruce honey and walnuts € 16,00

Smoked trout from Vinschgau
with two types of parsnip, balsamic vinegar,
and homemade focaccia € 17,00

South Tyrolean smoked platter
with venison ham, smoked sausage, speck, cheese
and homemade pickled chanterelle € 16,00

Mixed salad € 6,00

Bread from the South Tyrolean bakery
€ 3,00

 VEGETARIAN

 VEGAN POSSIBLE

 GLUTENFREE POSSIBLE

WINTER MENU

Bacon dumpling in the soup € 8,00

Carrot-ginger-soup € 8,00

Homemade ravioli
stuffed with smoked ricotta cheese and feta € 14,00

Val Pusteria pressed cheese dumplings
with turnip tops € 14,00

Bread from the South Tyrolean bakery
€ 3,00

 VEGETARIAN

 VEGAN POSSIBLE

 GLUTENFREE POSSIBLE

WINTER MENU

Venison goulash
with bacon dumpling and red cabbage € 25,00

Wienerschnitzel of pork or veal
with roasted potatoes and cranberries € 22,00/€ 24,00

Beef tagliata on a bed of arugula,
with colorful vegetable and whole grain croutons € 28,00

Filet of char from the Val Passiria fish farm
on beetroot orzotto and horseradish € 26,00

Bread from the South Tyrolean bakery
€ 3,00

 VEGETARIAN

 VEGAN POSSIBLE

 GLUTENFREE POSSIBLE

DESSERT

Linzer slice parfait
with caramelized pears € 8,50

Sunflower nougat mousse
with “Zelten” chips and cassis € 8,50

Raspberry love
(hot raspberries, vanilla ice cream, whipped cream) € 10,00

Homemade cakes and pies € 5,00