

# **Welcome**

## **to the Trenkerstube**

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*Only those who love nature  
will appreciate its wonderful products*

*Only those who have respect for the products  
will enjoy a good meal with all their senses.*

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**For you in the kitchen:** Gerhard Wieser (Chef) | Christoph Huber (Souschef) | Thomas Kostner (Chef Pâtissier) Philipp Gamper (Chef Entremetier) | Patrick Delmonego (Chef Gardemanger) | Florian Tschurtschenthaler, Fabian Kammerer, Daniel Kuntner, Alexander Marmsoler and Lukas Schieder (Commis de Cuisine)

**For you in service:** Simon Oberhofer (Maître) | Antonio Qualano (Maître Trenkerstube) | Ivana Capraro (Sommelière) | Sara Kofler, Julia Kofler, Alina Pisarenco and Fabiana Sancin (Commis de Rang)

## **COUVERT**

Cushion of potatoes, chive, Imperial caviar

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Black stones, curd cheese, chive

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Parmesan-Taco, Guanciale

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Roulade, Foie Gras cream, hazelnut

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Pumpkin chip, goat's fresh cheese, Balsamico extra Vecchio

## **AMUSE-BOUCHE**

Scampi cream soup, cardamom

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Sicilian Scampi, avocado, grapefruit

We would kindly ask you to switch off your mobile phones.

If you have a food allergic or intolerant or sensitivity, please speak to your server before ordering your meal

# MENU AUTUMN

inspired by twenty-five years of Gerhard Wieser as chef

**SMOKED SEA TROUT** | Red cabbage, apple, mustard

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**RED PRAWN** | Potato Gnocchi, artichoke, bacon

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**BIOLOGICAL EGG YOLK** | Leaves of pasta dough, Carbonara foam, caviar

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**PIKEPERCH** | Jerusalem artichoke, Shiitake mushrooms, parsley

*TTTTT*

**LUMA BELL OF PORK** | Savoy cabbage, celeriac

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**SADDLE OF VENISON CONFIT IN HAZELNUT OIL** | Beetroots, pepper sponge, currant

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**MUSHROOM** | Alpine rose, red apple

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**WHITE CINNAMON-SOUFFLÉ** | Pear, dried fruits

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**DARK CHOCOLATE** | Pumpkin, chestnut, sea buckthorn

OR

**SOUTH TYROLEAN & ITALIAN CHEESE** | Home-made chutneys, fruit bread

5 courses 138,00 € | 7 courses 158,00 € | 9 courses 178,00 €

Our sommelière Ivana Capraro recommends you also wine by glass to accompany the menu. The wine accompaniment from 5 to 9 glasses cost from 90,00€ to 140,00€.

The menu is served for the whole table.

## Cold appetizers

### **SMOKED SEA TROUT**

Red cabbage, apple, mustard

32,00 €

### **ASIETRA CAVIAR (50 G)**

Sour cream, buckwheat blinis

420,00 €

## Entrées

### **PINK LENTIL CREAMSOUP**

Langoustinos

21,00 €

### **BIOLOGICAL EGG YOLK**

Leaves of pasta dough, Carbonara foam, caviar

64,00 €

### **RED PRAWN**

Potato Gnocchi, artichoke, bacon

28,00 €

Our sommelière Ivana Capraro recommends you also wine by glass to accompany the menu.

## Main courses

### **PIKEPERCH**

Jerusalem artichoke, Shiitake mushrooms, parsley

49,00 €

### **LUMA BELL OF PORK**

Savoy cabbage, celeriac

49,00 €

### **SADDLE OF VENISON CONFIT IN HAZELNUT OIL**

Beetroots, pepper sponge, currant

49,00 €

Our sommelière Ivana Capraro recommends you also wine by glass to accompany the menu.

## Cheese and sorbets

### **SOUTH TYROLEAN & ITALIAN CHEESE**

Home-made chutneys, fruit bread

19,00 €

### **SORBET SELECTION**

per scoop 6,00 €

## Desserts

### **MUSHROOM**

Alpine rose, red apple

26,00 €

### **WHITE CINNAMON-SOUFFLÉ**

Pear, dried fruits

26,00 €

### **DARK CHOCOLATE**

Pumpkin, chestnut, sea buckthorn

26,00 €

Our sommelière Ivana Capraro recommends you also wine by glass to accompany the menu as well as selected digestifs.