



Fritz Brettl for 2

Warm octopus salad
 Local trout fried in Schüttelbrot with porcini mushroom mayo
 Local beef carpaccio with chanterelles
 Oysters
 21,90 per person

+ 1 king prawn 4,90 ✨
 + 1 scallop 4,90



Starter

Local beef carpaccio with pickled chanterelles,
 chive curd, brown bread, herb salad
 17,90

Mixed salad with fennel, hay milk mozzarella,
 peach, basil dressing
 16,90

Salmon tartare with sushi rice,
 avocado, miso & yuzu
 17,90

3 oysters ✨
 12

Cantabrian anchovies
 with homemade brioche
 11



Pasta

Axel's spaghetti chitarra allo scoglio ✨
Monograno spaghetti chitarra, datterini tomatoes
seafood, basil, chili
 19,50

Monograno paccheri with chanterelles,
 spring onions and "Sextner Bergkäse"
 16,50

Homemade nettle "Schlutzkräpfen",
 nut butter, Schwarzenstein cheese
 16,50



Main

Beef tagliata, fried panko shrimp, fresh vegetables
 from Steini's garden
 28,90

Whole grilled Thara trout,
 various daily sides
 19,90

Viennese-style breaded chicken schnitzel,
 cranberries, potato sticks
 17,90

Fresh fish from our display case, ✨
various daily sides
from Steini's vegetable garden



Sweet

Chocolate, raspberry, lemon thyme
 10,50

Wild berries, lemon sorbet, bubbles
 8,50



Fritz'-Bubbles-recommendation

Franciacorta Brut Cuvée Prestige DOCG - Ca' del Bosco
 8,50

Champagner Terre Brut (25%CH, 50%PM, 25%PN) - Solemme
 14,00

Trento DOC Brut - Ress
 7,00

Metodo Classico Vermentino Brut - Quartomoro
 5,50

ROSÈ

Trento DOC Mariorosa Brut - Ress
 8,00

✨ Fritz's Recommendation



All the ingredients used come primarily from regional and sustainable production or are sourced directly from farmers.
 For our seafood dishes, we prioritize selecting fair vendors and ensuring traceable origins.
 The trout is either freshly caught from Lake Thara or sourced from local fishermen.

For more information about our production processes, you can find it in our journal.