



ALPENROYAL



GRAND HOTEL - GOURMET & SPA

## ALPENGRILL

The garden with its summer perfumes and colours!

<b>SALAD AND VEGETABLE BUFFET SERVED WITH DIFFERENT DRESSINGS</b>	Euro 16,00
<b>...FROM THE LITTLE CHALET...</b>	
ASSORTED SOUTH TYROLEAN COLD CUTS	Euro 17,00
CAPRESE SALAD WITH TOMATO AND MOZZARELLA CHEESE	Euro 15,00
MELON WITH RAW HAM	Euro 15,00
BARLEY SOUP LADIN STYLE	Euro 11,00
POTATO GNOCCHI WITH CREAM SAUCE, SPECK AND ROCKET SALAD	Euro 17,00
HALFMOON PASTA WITH SPINACH FILLING, SERVED WITH MELTED BUTTER, PARMESAN, CHIVES	Euro 15,00
SPAGHETTI "CAV. COCCO" WITH FRESH TOMATO SAUCE AND BASIL	Euro 14,00
PENNETTE PASTA WITH BASIL PESTO	Euro 15,00
<b>... FROM THE GRILL ... OUR MEAT</b>	
T-BONE STEAK "NEBRASKA" (FLORENTINE STYLE)	Euro 30,00
„ANGUS RIBAY" BEEF ENTRECÔTE (IRELAND)	Euro 26,00
CHATEAUBRIAND (MIN. ORDER 2 PEOPLE )	p.p. Euro 25,00
BEEF FILLET WITH LARD AND BAY LEAVES	Euro 25,00
IRISH LAMB SPARE RIBS	Euro 26,00
RACK OF SUCKLING PIG	Euro 26,00
WAGYU SIRLOIN STEAK ROLLED WITH „JOSELITO" HAM AND COOKED ON A WOODEN STICK	Euro 28,00
VEAL CHOP "GIOCATTOLO"	Euro 26,00
<b>...FOR SEA LOVERS...</b>	
WILD SEA BASS FROM THE MEDITERRANEAN SEA	Euro 26,00
GILTHEAD SEABREAM	Euro 25,00
TUNA FROM THE MEDITERRANEAN SEA	Euro 28,00
TURBOT (SPAIN)	Euro 28,00
SCAMPI ( SICILY )	Euro 28,00
<b>...FROM THE WOOD - FIRED OVEN...</b>	
ROSEMARY POTATOES	
APULIAN FOCACCIA BREAD	
COOKED VEGETABLES	
TOMATOES AU GRATIN	
GRILLED POLENTA	
<b>...AS A DESSERT...</b>	
APPLE PIE	Euro 8,00
FRUIT TART	Euro 8,00
YOGHURT CAKE	Euro 8,00
SACHER CHOCOLATE CAKE	Euro 8,00
<b>CHOICE OF LOCAL CHEESES WITH JAMS AND CHUTNEYS</b>	Euro 20,00
<b>WATER MELON</b>	Euro 8,00
<b>FRESH FRUIT</b>	Euro 10,00