

# ALPENROYAL



HEART OF DOLOMITES



The scent of pine trees,  
the mountains bathed in the colors of summer and the warmth of the open fire  
have inspired us to search out the following products for you.

Our Executive Chef, Mario Porcelli


## OUR APPETIZER

Caesar Salad	Euro 23
Platter of South Tyrolean Speck, mini "Schüttelbrot" bread, alpine cheese, horseradish and gherkins	Euro 22

## OUR STARTERS

 Fresh tagliatelle with boletus mushrooms and black truffle	Euro 24
 Potato gnocchi, fresh tomatoes, basil, aubergines and salted "ricotta" cheese	Euro 22

## OUR MAIN COURSES

Grilled sea bass and mixed vegetables flavoured with thyme	Euro 30
Entrecôte Nebraska with baked potatoes	Euro 30
 Grilled "Ortler" cheese with grilled vegetables and chives	Euro 23

## OUR DESSERTS

Mixed bowl of yoghurt with wild berries, vanilla and mint	Euro 14
Warm chocolate cupcake with orange and vanilla ice cream	Euro 16

## FROM OUR GRILL

### MEAT DISHES...

All plates are served with one of the following side dishes:  
grilled vegetables, mixed salad or spicy baked potatoes and herb butter.

Alpenroyal mixed grilled meats (beef, lamb, sausage, veal, chicken, potato and vegetable) – min. for 2 persons	Euro 85
English beef fillet	Euro 36
Local lamb chops from Villnöss Valley	Euro 34
Luganega sausage with Parmesan cheese	Euro 29

### FISH DISHES...

All plates are served with one of the following side dishes:  
grilled vegetables, mixed salad or spicy baked potatoes and sweet and sour sauce.

Skewers of S. Spirito Octopus from Apulia	Euro 33
Norwegian Salmon	Euro 33
Wild sea bass fillet	Euro 33

### SIDE DISHES ...

Spicy baked potatoes	Euro 9
Grilled vegetables	Euro 12
Traditional Focaccia from Apulia	Euro 12
Mixed salad	Euro 12