

# ALPENgrillROYAL

The scent of pine trees,  
the mountains bathed in the colours 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

## 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
Salmon Trout	Euro 29
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

## THE EXECUTIVE CHEF, MARIO PORCELLI AND HIS BRIGADE RECOMMEND:

### OUR SALADS

Arugula salad with prawns, feta cheese, olives and confit tomato	Euro 25
Venison Carpaccio with cabbage and cumin, red fruits and speck from Alto Adige	Euro 23
Caesar Salad	Euro 23
 Mixed salad with avocado, walnut, pear, olives, sweet and sour dressing	Euro 21

### OUR APPETIZER

Traditional platter of cold cuts and cheeses served with rye bread and apple horseradish sauce	Euro 22
Norwegian salmon tartar with hazelnut, avocado, apricot and sour cream	Euro 23
Carpaccio of South Tyrol beef, philadelphia cheese with basil, popcorn, dried tomato sauce and balsamic vinegar	Euro 25

### OUR SANDWICHES

Classic club sandwich (20 min. preparation time)	Euro 22
Toast with Prague ham and cheese	Euro 13
Piadina - flatbread from Romagna - stuffed with squacquerone fresh cheese from San Patrignano, Parma raw ham and arugula salad	Euro 15
Hamburger „ALPENROYAL" with French fries	Euro 21

## OUR STARTERS

 Fresh tagliatelle with boletus mushrooms and black truffle	Euro 24
 Cold tomato soup with whole soba noodles, basil pesto sauce, vegetables and Barlotti buffalo's mozzarella mousse	Euro 22
Rye flour dumplings with whitefish, asparagus and organic carrot	Euro 22
Beetroot opened ravioli with veal ragout, scamorza cheese and chanterelle mushrooms	Euro 21

## OUR MAIN COURSES

Wienerschnitzel with French fries and cranberry jam	Euro 28
Grilled gilthead bream fillet with mixed vegetables flavoured with thyme and basil sauce	Euro 30
Deer chops with cranberry, spinach and sautéed potatoes	Euro 35
 Soft polenta cream with vezzena cheese in buckwheat batter, local mushrooms, herbs and flowers	Euro 23

## OUR DESSERTS

Cherry soup with strawberry, muscovado sugar crumble and lemon-elderflower sorbet	Euro 16
Warm chocolate dumplings, plum from Laion and raspberry	Euro 16
Apple cinnamon tart, vanilla sauce and pine nut ice cream	Euro 16