

# STEAK

## Stube



### STARTERS

**Wagyu Beef Tatar** 🌿  
 parmesan cheese foam 24 months  
 quail egg  
 25 €

**Lukewarm farm cheese** 🌿🌿  
 black truffle  
 24 €

**Seared duck foie gras** 🌿🍷  
 quince · amaretto jelly · almond crumble  
 26 €

**Sheep ham** 🌿🍷  
 ham from Val di Funes  
 23 €

### GRILLED

**Fiorentina Dry Aged 4 weeks**  
 (Chianina) Bianca Terra - Toscana  
 14€ /100 gr.

**Rib steak Dry Aged 3weeks**  
 (Manzetta Prussiana)  
 Jolanda De Colo  
 12€ /100 gr.

**Beef filet Grain Fed**  
 (Angus) Novillo Uruguay  
 15€ /100 gr.

**Ribeye Grain Fed**  
 (Black Angus) Novillo Uruguay  
 350 gr. 39€

**Picanha Grain Fed**  
 (Angus) Greater Omaha USA  
 250 gr. 39€

**Fish variation**  
 on Himalaya salt plate  
 39€

All our main courses are served with 3 side dishes and 5 types of sauces 🌿🍷

### WAGYU

**Tomahawk Dry Aged 3 weeks**  
 (Wagyu Sudtirol)  
 AlpinFarm - South Tyrol  
 20€ /100 gr.

**Fiorentina Dry Aged 3 weeks**  
 (Wagyu Sudtirol )  
 AlpinFarm - South Tyrol  
 26€ /100 gr.

**Our chef suggestion**  
 meat of the day  
 49€

### FIRST COURSES

**Raviolo filled with wagyu** 🌿  
 pumpkin · broccoli · celeriac broth  
 22 €

**Mezzo pacchero "cacio e pepe"** 🍷  
 oxtail · celery  
 20 €

**Tagliatelle with wholemeal spelt** 🌿  
 black cabbage pesto · baked ricotta ·  
 taggiasche olives  
 18 €

### DESSERT

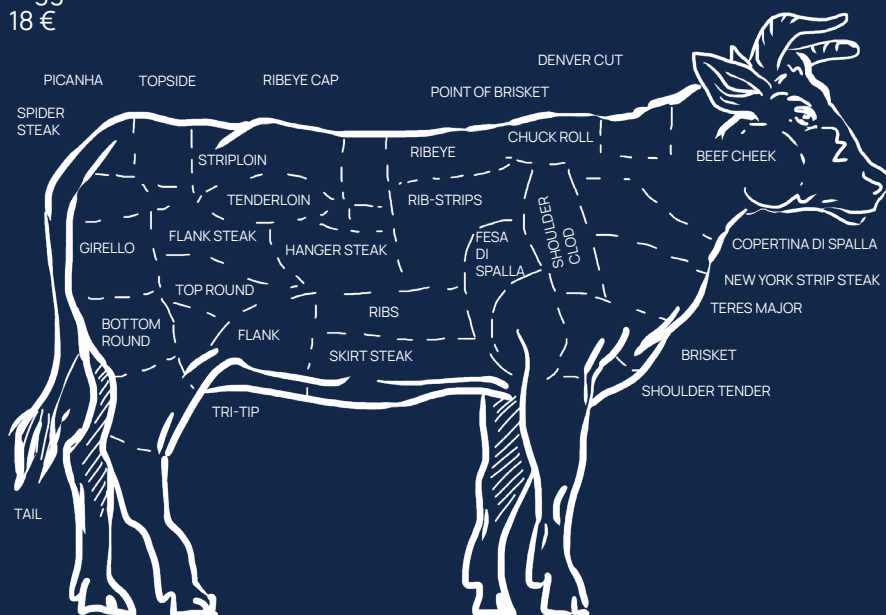
**Granny Smith** 🌿  
 grilled on jospes · ginger ice cream,  
 camomile · honey infusion  
 12€

**Choco coco dessert**  
 13€

**The mandarin**  
 13€

**Homemade sorbets and ice cream**  
 11€

**South tyrolean cheese selection**  
 3 types 10€  
 5 types 13€



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### KALTE VORSPEISEN VOM GRILL

**Tatar vom Wagyu Rind** 🌿  
mit Parmesanschaum 24 Monate  
Wachtelei  
25 €

**Lauwarmer Bauernkäse** 🌿🌱  
schwarzer Trüffel  
24 €

**Angebratene Gänsestopfleber** 🌿🍷  
Quitten · Amaretto-Gelee · Mandelsplitter  
26 €

**Gekochter Schinken** 🌿🍷  
vom Villnösser Brillenschaf  
23 €

**Fiorentina Dry Aged 4 weeks**  
(Chianina) Bianca Terra - Toscana  
14€ /100 gr.

**Rippenstück Dry Aged 3weeks**  
(Manzetta Prussiana)  
Jolanda De Colo  
12€ /100 gr.

**Rindsfilet Grain Fed**  
(Angus) Novillo Uruguay  
15€ /100 gr.

**Ribeye Grain Fed**  
(Black Angus) Novillo Uruguay  
350 gr. 39€

**Picanha Grain Fed**  
(Angus) Greater Omaha USA  
250 gr. 39€

**Fischvariation**  
auf Himalaya Salzplatte  
39€

Alle Hauptspeisen werden mit  
3 Beilagen und 5 Saucen serviert  
🌿🍷

### WAGYU

**Tomahawk Dry Aged 3 weeks**  
(Wagyu Sudtirol)  
AlpinFarm - South Tyrol  
20€ /100 gr.

**Fiorentina Dry Aged 3 weeks**  
(Wagyu Sudtirol )  
AlpinFarm - South Tyrol  
26€ /100 gr.

**Unser Küchenchef empfiehlt**  
"Fleisch des Tages"  
49€

### VORSPEISEN

**Raviolo gefüllt mit Wagyu Rind** 🌿  
Kürbis · Brokkoli · Knollenselleriebrühe  
22 €

**Mezzo pacchero "cacio e pepe"** 🍷  
Ochenschwanz · Sellerie  
20 €

**Dinkelvollkorn-Tagliatelle** 🌱  
Schwarzkohlpesto · gebackene Ricotta ·  
Taggiasche Oliven  
18 €

### DESSERT

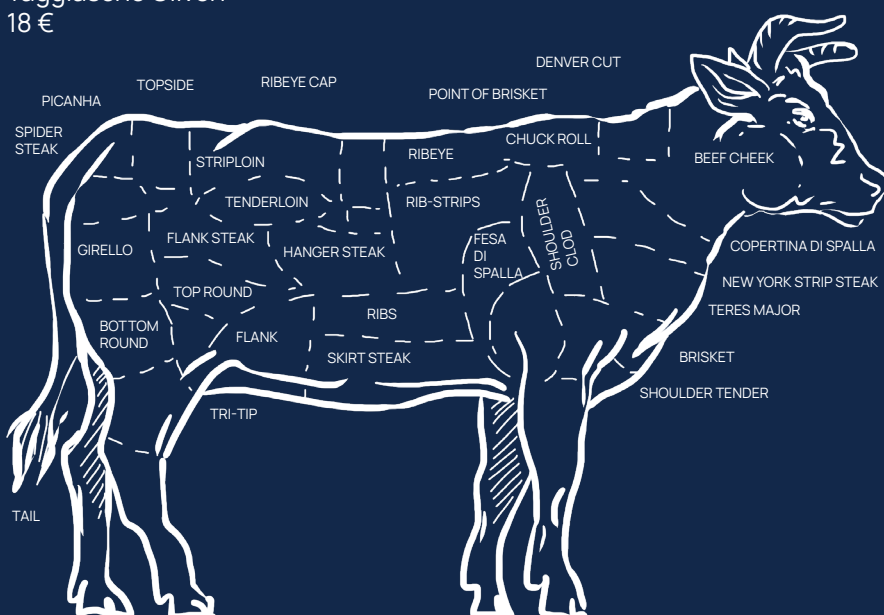
**Granny Smith** 🌿  
auf dem Jospser Grill gebraten mit  
Ingwercis · Kamillen-Honig-Aufguss  
12€

**Schoko-Kokos-Dessert**  
13€

**Die Mandarine**  
13€

**Hausgemachte Sorbets und  
Eiscreme**  
11€

**Südtiroler Käsevariation**  
3 Sorten 10€  
5 Sorten 13€






**WAGYU**  
SÜDTIROL



# STEAK

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### ANTIPASTI


**Battuta di manzo Wagyu**   
con schiuma di parmigiano 24 mesi  
uovo di quaglia  
25 €


**Formaggio del maso tiepido**    
tartufo nero  
24 €

**Fegato grasso d'anatra scottato**    
mele cotogne · gelatina all'amaretto ·  
crumble di mandorle  
26 €

**Prosciutto di pecora**    
della Val di Funes  
23 €

### PRIMI

**Raviolo ripieno di wagyu**   
zucca, broccoli e brodo di sedano rapa  
22 €

**Mezzo pacchero cacio e pepe**   
coda di bue · sedanoverde · croccante  
20 €

**Tagliatelle al farro integrale**   
pesto di cavolo nero · ricotta infornata ·  
taggiasche  
18 €

### GRIGLIA

**Fiorentina Dry Aged 4 weeks**  
(Chianina) Bianca Terra - Toscana  
14€ /100 gr.



**Costata Dry Aged 3weeks**  
(Manzetta Prussiana)  
Jolanda De Colo  
12€ /100 gr.

**Filetto di manzo Grain Fed**  
(Angus) Novillo Uruguay  
15€ /100 gr.

**Ribeye Grain Fed**  
(Black Angus) Novillo Uruguay  
350 gr. 39€

**Picanha Grain Fed**  
(Angus) Greater Omaha USA  
250 gr. 39€

**Composizione di pesce**  
su piastra di sale del Himalaya  
39€

I nostri secondi sono serviti con  
3 contorni e un set di 5 salse  

### WAGYU

**Tomahawk Dry Aged 3 weeks**  
(Wagyu Sudtiro)l  
AlpinFarm - South Tyrol  
20€ /100 gr.

**Fiorentina Dry Aged 3 weeks**  
(Wagyu Sudtiro)l  
AlpinFarm - South Tyrol  
26€ /100 gr.

**Lo chef consiglia**  
"la carne del giorno"  
49€

### DOLCI

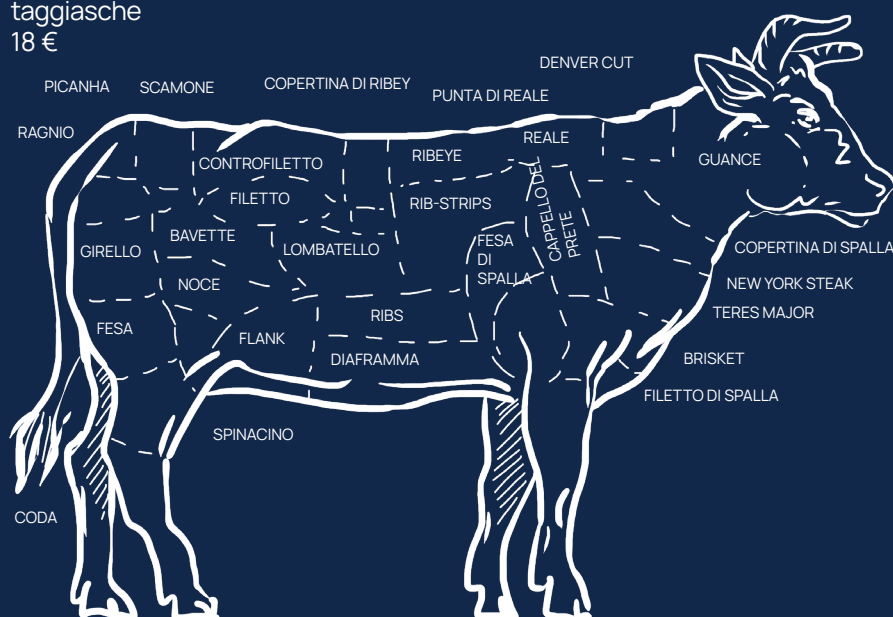
**Granny Smith**   
al josper con gelato allo zenzero ·  
infuso alla camomilla · miele  
12€

**Ciocco cocco**  
13€

**Il Mandarino**  
13€

**Sorbetti e gelati fatti in casa**  
11€

**Carrello dei formaggi**  
3 tipologie 10€  
5 tipologie 13€



  
**WAGYU**  
SÜDTIROL