

30 years ago family Kathrein was in charge of a guesthouse with 6 beds. In the year 1969 Hans von der Thannen married their daughter Margot and acquired a part of "Pinta" as well as "Metzgerli's Stadl" in the year 1971.

At this place he situated a new building named "Gasthaus Trofana" with 14 beds and an à-la-carte restaurant which offers place for 70 guests.

In 1979 the "Trofana Tenne" opened: Within a short time the "Trofana Tenne" became an important part of the famous Ischgl nightlife.

1981 Hans von der Thannen extended the "Gasthaus Trofana" to a hotel with 60 beds.

A terrible fire in August 1987 destroyed some parts of the hotel. But it was possible to rebuild the hotel till the start of the winter-season 1987/88.

1988 the new "Trofana Alm", located directly at the ski-slope, became the number one at Ischgl's Après-Ski.

1995 and 1996 Hans von der Thannen and his family built the Hotel "Trofana Royal", the first five stars Hotel in the Paznaun, with one of the largest wellness, sports- and beauty-centers of the Alps.

2002 the "Trofana Tyrol" was built at the highway near Mils. The style of this unique roadhouse is typical Tyrolean!

December 2003 the Trofana Arena was opened.

A new star was born!

A Night Club with one of the best entertainments in town!

*Welcome
to our Gourmet Restaurant
„Paznaunerstube“*

*I will be very pleased
to serve you our culinary specialties
with my Sous Chef Patrick Wohlfarter
and our team.*

*at lunch from 12:00 pm
and in the evening beginning at 7:00 pm*

*We kindly ask you
not to use your mobile-phone in our restaurant,
and please avoid smoking cigars and cigarettes during the dinner!
Please visit our NEW smoking lounge in the front of the restaurant.*



Martin Sieberer

Cover Charge € 4,00

Bevor Dinner Drinks

<i>Glass of Champagne "Veuve Clicquot" brut</i>	€ 15,00
<i>Glass of Champagne "Veuve Clicquot" Rosé</i>	€ 22,50
<i>Glass of Champagne "Dom Perignon"</i>	€ 44,00
<i>Strawberry Cocktail</i> <i>(Prosecco with strawberry mark)</i>	€ 7,80
<i>Royal Sun (non alcoholic)</i>	€ 5,00
<i>Glass of fresh apple-carrot juice</i>	€ 6,00

Water

<i>Vöslauer (0,7 l) sparkling/still</i>	€ 6,00
<i>San Pellegrino (0,7 l) sparkling</i>	€ 6,50
<i>Aqua Panna (0,7 l) still</i>	€ 6,50

Unique at the Trofana Royal!

<i>Homeopathic improved spring water</i> <i>(based on technique by Dr. Ellmauer 1,0 l)</i>	€ 5,00
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*Refresh your body, spirit and soul with the soothing effect
of our homeopathic improved spring water.*

Menu "Surprise"

We would like to surprise you every day new!

Choice of 4 courses menu € 59,00

Choice of 6 courses menu € 78,00

Please let us know in advance, if you are not allowed to eat something.

Wine offers:

- ✦ There're waiting more than 550 international wines at our wine list*
- ✦ Also in a small bottle (0,375lt.)*
- ✦ Enjoy the flavor of our Austrian and European wines, which are matched on the menu*

Menu „Royal“

Pigeon and quail with goose liver and berries

€ 30,-

Turbot with grilled avocado, bacon, raisins and celery

€ 25,-

Soup of peapod with tomato ravioli

€ 8,-

Roasted medaillon of lobster with pumpkin and curry

€ 32,-

Sorbet of rocket salad and litchi

€ 6,-

*Scallops with roasted filet of veal,
mashed potatoes and zucchini noodles*

€ 30,-

A selection of cheese

Choose your favorite cheese from our cheese trolley

€ 16,-

Sweets of poppy seed and passion fruits

€ 12,-

€ 102,-

*If you would like to choose individually dishes from this menu,
we will charge the price individual.*

Menu „Paznaun“

Goose live praline with fruit chutneys and apple-basil-Rum ice cream

€ 25,-

With pepper roasted tuna

€ 20,-

In olive oil poached sea bass with celery

€ 28,-

Skewer of crustaceans with gazpacho

€ 27,-

Truffled boletus tortellini

€ 28,-

Passion fruit – mint After-Eight

€ 6,-

Venison with saffron apple, ravioli of charlottes and Brussels sprouts

€ 28,-

Strudel of pears with Taleggio and calvados crème fraîche

€ 12,-

Mandarin with caramelized vanilla cream

€ 10,-

Soufflé of mandarin with curd cheese

€ 12,-

€ 125,-

*If you would like to choose individually dishes from this menu,
we will charge the price individual.*

The highlights of my kitchen

Our freshwater fish are from local lakes and brooks and seafood, which we serve for you, comes from hoyden! We get our meat preferably from our region!

Starters

<i>Lamp's lettuce</i>	€ 9,00
<i>marinated cornet salad with tomatoes, roasted bacon and quail egg and olive crackers</i>	
<i>Assorted goose liver</i>	€ 38,00
<i>in prunes coat, with sweet crumbs and pistachio roasted creamy pie, roasted in quail breast, caramelized cream, and goose liver ice-cream with balsamic raspberries</i>	
<i>French pigeon</i>	€ 25,00
<i>truffled carpaccio of pigeon with pesto, pines, Grana Padano, lemon jam and cappuccino of pigeon</i>	
<i>Assorted fish and crustaceans from the Atlantic</i>	€ 32,00
<i>scallops with lobster and sea bass on salad with mango</i>	
<i>Ribbon noodles</i>	€ 10,00
<i>fine noodles in cream sauce</i>	
<i>with Perigordtruffle</i>	per Gramm € 4,00
<i>Bouillon of prime beef from the local ox</i>	€ 15,00
<i>boiled prime beef with potato crumbs</i>	

Fish and main dishes

- Char from Leutasch* € 28,00
*pickled char on lukewarm mashed potatoes
and roasted filet of char with artichokes*
- Sea bass from "Concarneau"* € 32,00
*lukewarm sea bass in peas soup
and grilled filet of sea bass with spring onion and olive tortellini*
- Turbot from the coast of Bretagne* € 35,00
*bouillabaisse of turbot and with skin roasted filet of turbot
with potatoes, leaf spinach and saffron nage*
- Local ox with truffle* € 35,00
*boiled prime of local ox with horseradish
and gratinated filet with potato dough noodles and truffle jus*
- The best of local veal* € 35,00
*in red wine sauce braised cheek on smoked polenta
and filet of veal with legumes gratinated,
caramelized nuts, potato and peapod*
- "Paznauner" lamb* € 29,00
*stew of lamb shoulder
and in mustard-seed crust roasted saddle of lamb
with paprika purée, beans ratatouille and olive gnocchetti*
- Local venison* € 35,00
*filet of venison with mushrooms roasted on a skewer
and medium roasted saddle of venison
with glazed cherries and curd cheese gnocchi*

Sweets

from my Chef Pastry Peter Fankhauser

- Sweet temptation* € 20,00
*from curd cheese over dark chocolate
to sweets of truffle
served in 4 courses*
- Fresh cheeky fruits* € 10,00
a small assortment of sorbets, fruits and cold sweet soups
- Curd cheese with apricots* € 12,00
*dumpling, soufflé and cream of curd cheese
with compote of apricots and mint ice-cream*
- Tainori Valrhona Grand Cru chocolate* € 12,00
*soufflé, mousse and ice cream
from the Tainori chocolate*
- Black forest tartlet* € 12,00
*mousse of Valrhona Guanaja chocolate
with cherries and cherry ice-cream*

Cheese

A selection of local and international cheese from

Austria, France, Switzerland, Italy, Spain and England

<i>Large assortment</i>	<i>€ 16,00</i>
<i>Small assortment</i>	<i>€ 12,00</i>

To our cheese we serve raisin-fruit bread, walnut bread, different nuts as well as caraway seed potatoes. We suggest also spicy orange marmalade, fig mustard and truffle honey.

To carry home

The books from Martin Sieberer

<i>Von sieben Sinnen</i>	<i>€</i>	<i>39,00</i>
<i>Von allen Sinnen</i>	<i>€</i>	<i>34,00</i>
<i>Von süßen Sinnen (NEU)</i>	<i>€</i>	<i>36,00</i>
<i>Leibkoch Leibarzt Leibspeis</i>	<i>€</i>	<i>25,00</i>
<i>Prost Mahlzeit</i>	<i>€</i>	<i>20,00</i>
<i>Ideen für den kleinen Hunger</i>	<i>€</i>	<i>15,00</i>
<i>Knödel in allen Variationen</i>	<i>€</i>	<i>15,00</i>
<i>Saftig zarte Fleischgerichte (NEU)</i>	<i>€</i>	<i>20,00</i>
<i>Kulinarisches Paznaun</i>	<i>€</i>	<i>20,00</i>

or something sweet for at home

<i>a selection of pralines</i>	<i>6 pieces</i>	<i>€</i>	<i>6,00</i>
<i>a selection of pralines</i>	<i>12 pieces</i>	<i>€</i>	<i>12,00</i>

Coffee

400 years ago coffee started to go around the world. Today coffee is number one of all agricultural products. Over the centuries coffee had a great impact on the lifestyle of various countries.

Coffee has changed our life enormous, or could you imagine a life without coffee?

Our coffee specialities from Nespresso

You can choose between three Grand Cru variations

Espresso € 3,20 Double Espresso € 4,00

- *full flavoured and balanced*
- *intensive and long standing*
- *Indian spice Grand Cru*

Coffee ➤ *smart with roast flavour* 3,20

Decaffeinated ➤ *silky and aromatic* 3,20

Martin Sieberer

was born 1968, in Hopfgarten in Brixental. There he passed his teaching profession in cooking in a small family hotel. After completing his apprenticeship he realized that cooking was not only his profession but his vocation.

He was working since 1986 as Chef de partie and Sous-chef in national and international hotels. These included the "Altwienerhof" in Vienna, "Schloß Fuschl" in Hof near Salzburg, the "Seehotel Siber" in Konstanz at the lake Konstanz or the "Grand Hotel Kronenhof" in Pontresina.

At the age of 23 years he had the responsibility as chef de cuisine in the "Romantikhotel Tennerhof" in Kitzbühel, where he received after one year of being chef de cuisine the Award from Gault Millau with 2 covers (16 points).

1996 Martin Sieberer found a new challenge with the opening of the Hotel "Trofana Royal" in Ischgl. Within the next year in 1997 the "Paznauner Stube" was awarded with 2 covers from Gault Millau.

One year later in 1998 he received the 3rd cover from Gault Millau and he was honored as the best Chef de cuisine from Tyrol. In 1999 he flew with the Grand Class of Austrian Airlines around the world, where he was responsible for the cover menu.

In the year 2005 Mr. Sieberer created its well known Paznauner Schafel & Co for Lufthansa and it was served at the First Class and Business Class.

Gault Millau voted Martin Sieberer „best cook of the year 2000" and our Paznaunerstube was awarded again with 18 points and 3 covers in the same year.

The VVP Gourmet Club Guide designated Sieberer Austria's best Chef. He also received in the year 2005 the first Michelin Star.

His secret is the creative presentation of every course and to use only local products. So Martin Sieberer surprises with every creation continually with new marvelous plates.