

WELCOME

Gourmet-Restaurant Heimatbühne

**I am delighted to pamper you with our culinary delights
together with my Head Chef Thomas Sieberer,
my Sous-Chef Michael Sieberer,
and our whole team.**

**Lunch upon request
Dinner from 06.30 p.m.
Wednesdays and Thursdays closed**

We kindly ask you to mute
your mobile phone in our restaurant.
Please visit our cigar lounge for smoking.

A handwritten signature in black ink, appearing to read 'M. Sieberer', with a stylized, flowing script.

Martin Sieberer

Cover charge: € 9,00

DRINKS

Gourmet-Restaurant Heimatbühne

To warm up

Glass of sparkling wine „Brut Rosé“ from Vineyard Bründlmayer	€	17,00
Glass of sparkling cranberry water (Cranberry sorbet with sparkling wine)	€	17,00
Oxivita (cranberry, honey, herbs and apple vinegar, alcohol-free)	€	14,00
Glass of sparkling ski water (Frozen cranberries and apple juice)	€	9,00

From our juice store

Freshley squeezed from the fruit and vegetable garden	€	12,00
Greatest enjoyment of apples from South Tyrol	€	9,00
- Jonagold		
- Rouge		

Water

Vöslauer mineral water	0,7l	€	10,00
- sparkling			
- medium			
- still			
The pearl of the local alps	1,0l	€	5,00
- sparkling			
- still			
...pure energy with the strength of the mountains			

MENU OF THE WEEK

Let yourself be surprised

A pleasant hike down the mountains with culinary stops € 145,00
served in several courses

STARTERS

Gourmet-Restaurant Heimatbühne

Corn salad from the Tyrolean herb farmer chanterelles potatoes fried bacon	€	22,00
Marinated char buttermilk vegetable cream pickled vegetables	€	24,00
Local highland beef tartare sunday chicken egg pumpkin seed oil	€	30,00
Deep fried local "Sunday chicken" potato cress cucumber radish	girls € boys €	22,00 32,00
Tyrolean ravioli in a toolbox onion lightly smoked herbs lettuce	€	19,00
Paznaun soup pot clear soup of prime boiled beef chives potpourri	€	14,00
Cep ravioli herbs roasted mushrooms	€	24,00
Offal ragout of local sheep dumplings goulash gravy sour cream	girls € boys €	15,00 22,00

CLASSICS

Gourmet-Restaurant Heimatbühne

“Das Paznauner Schafel” – Local lamb	€	44,00
lamb mustard-seed bell pepper green beans Tyrolean potato noodles		
Roast of local highland beef	€	37,00
bacon herbs onions roasted potatoes and vegetables		
Filet of local highland beef	€	49,00
braised prime rib wild garlic filet parsnip		
Prime boiled local highland beef	€	34,00
mountain cheese dumplings roasted potatoes spinach apple horseradish chives		
Tyrolean liver of local veal	€	29,00
medium roasted slices bacon marjoram sauce Swiss chard “ravioli”		
Venison from the Fimbatal valley	€	42,00
saddle of deer Fregola Sarda carrots cranberries		
Mountain piglet from the Diasalm	€	34,00
crispy breast cabbage crackling dumplings sauce		
Brook trout	€	36,00
filet spinach potatoes		
Root vegetables	€	25,00
onion Jerusalem artichoke parsnip carrot mushrooms		

SWEET MOMENTS

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“Kaiserschmarrn” caramelized cut-up pancake apricots vanilla ice cream	€ 24,00
Blueberries blueberry dumplings blueberry ice cream blueberry compote	€ 16,00
Farmers curd cheese dumpling butter crumps apricots curd cheese – rum ice cream	€ 18,00
Apricot Dulcey chocolate apricot sorrel salted caramel	€ 16,00
Raspberry sour cream mousse raspberries with various textures	€ 16,00
Sweet moments of happiness a little bit of everything	€ 20,00
Cheese a small selection of cheese from Huber Hermann’s local specialities with apple and nut bread and caraway potatoes steamed in hay	€ 22,00



Please let us know in advance if you suffer from allergies or intolerances.
Our well-trained team will be pleased to advise you!

WILD WATERS

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Raspberry liqueur	€	7,00
Cranberry liqueur	€	7,00
Swiss pine	€	8,00
Apple-Gentian	€	12,00
Woody plum	€	12,00
Woody apple	€	12,00
Limonera pear	€	12,00
Vintschgauer apricot	€	12,00
Quince	€	16,00
Sour Cherry Liqueur	€	16,00
Wild raspberry	€	16,00
Wild cherry	€	16,00
Rowanberry	€	18,00
Gentian	€	18,00

COFFEE

a habit – a ritual – a passion

Mountain X'press small	€	6,00
or double	€	7,00

