

HEIMATBÜHNE

Gourmet-Restaurant

**Welcome to the
gourmet restaurant "Heimatbühne"**

**My whole team and I
are very pleased to pamper you
with our culinary delights**

Lunch is served from 12.00 p.m. to 02.00 p.m.

Dinner is served from 07.00 p.m.

We kindly ask to mute
your mobile phone in our restaurant
and to avoid smoking cigars and cigarettes during the service.
Please visit our cigar lounge for smoking.



Martin Sieberer



Cover charge: € 8,00

DRINKS

Gourmet-Restaurant Heimatbühne

To warm up

Glass of sparkling wine „Brut Rosé“ from Vineyard Bründlmayer	€	17,00
Glass of cranberry sparkling water (Cranberry sorbet with sparkling wine)	€	17,00
Glass of white wine	€	9,00
Glass of sparkling ski water (Frozen cranberries and apple juice)	€	9,00

From our juice store

Freshley squeezed from our fruit and vegetable garden	€	12,00
Greatest enjoyment of apples from South Tyrol	€	8,00
- Jonagold		
- Rouge		

Waters

Vöslauer mineral water	0,7l	€	9,90
- sparkling			
- medium			
- still			
The pearl of the local alps	1,0l	€	5,00
- sparkling			
- still			
...pure energy with the strength of the mountains			

STARTER

Gourmet-Restaurant Heimatbühne

Corn salad from the Tyrolean herb farmer sour cream radish spring	€	22,00
Asparagus asparagus mousse marinated asparagus wild garlic	€	24,00
Local highland beef tartar egg aspic Rösti	€	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 mountain cheese milk lettuce	€	19,00
Paznaun soup pot clear soup of prime boiled beef chives potpourri	€	10,00
Cream soup of asparagus ravioli morels wild garlic	€	12,00
Offal ragout of local sheep napkin dumplings goulash juice sour cream	girls € boys €	15,00 22,00

CLASSICS

Gourmet-Restaurant Heimatbühne

Escalope of veal “Viennese Style” (Wiener Schnitzel) veal potatoes cranberry jam salad	€ 35,00
Roast of local highland beef bacon herbs onions roasted potatoes and vegetables	€ 33,00
Prime boiled local highland beef mountain cheese dumplings roasted potatoes spinach apple horseradish chives	€ 32,00
Tyrolean liver of local veal medium roasted slices bacon marjoram sauce potatoes carrots	€ 27,00
Local venison saddle of venison chestnuts root vegetables cranberry jam	€ 44,00
Arctic char filet tartar radish cress leek	€ 36,00

SUMMITTEERS

Gourmet-Restaurant Heimatbühne

Enjoy the unique and local meat quality

“Das Paznauner Schaf” – local lamb essence Irish stew roasted saddle mustard-seed bell pepper green beans	€ 42,00
“Der Paznauner Highlander” – local beef carpaccio braised prime rib fillet wild garlic parsnip	€ 47,00

SWEET MOMENTS

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Caramelized cut-up pancake caramel berries vanilla ice cream	€ 24,00
Blue berries "Moosbeernocken" blue berry ice cream blue berry compote	€ 16,00
Farmers curd cheese dumpling butter crumps apricots curd-cheese – rum ice cream	€ 18,00
Apricot hazelnut caramel alpine salt swiss pine schnapps	€ 16,00
Sweet moments of happiness a little bit of everything	per person € 15,00
Cheese a small selection of cheese from Huber Hermann's local specialities with apple and nut bread and caraway potatoes braised in hay	€ 22,00

**GENUSS
REGION
ÖSTERREICH**

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

Wild water and elixirs

Raspberry liqueur	€	7,00
Cranberry liqueur	€	7,00
Pine blood	€	8,00
Apple-Gentian	€	12,00
Woody plum	€	12,00
Woody apple	€	12,00
Limonera pear	€	12,00
Vinschgau apricot	€	12,00
Quince	€	14,00
Vistura 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

