
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. to 09.00 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“ Vineyard Bründlmayer	€	17,00
Glass of sparkling water with cranberries Cranberry sorbet with sparkling wine	€	17,00
Glass of white wine	€	7,00
Glass of sparkling ski water Frozen cranberries and apple juice	€	8,00

From our juice store

Freshly squeezed from our fruit and vegetable garden	€	12,00
Greatest enjoyment of apples from South Tyrol - Jonagold - Rouge	€	6,00

Water

Vöslauer mineral water - stormy - light breeze - windstill	0,7l	€	9,50
The pearl of the local alps - stormy - windstill	1,0l	€	5,00

...pure energy with the strength of the mountains

MENU OF THE WEEK

Gourmet Restaurant Heimatbühne

An extraordinary, cozy hike with culinary layovers

served in a few courses

€ 80,00

STARTER

Gourmet Restaurant Heimatbühne

Corn salad from the Tyrolean herb farmer

sour cream | radish

€ 16,00

From our smokehouse

Eel | lovage | butter milk

€ 20,00

Local highland beef

Tartare | brawn | egg of Sunday chicken

€ 25,00

Deep fried local "Sunday chicken"

Potato | cress | cucumber | radish

girls

€ 20,00

boys

€ 32,00

Tyrolean ravioli in a toolbox

Onion | lightly smoked | mountain cheese | milk | lettuce

€ 17,00

Paznaun soup pot

Clear soup of prime boiled beef | chives | potpourri

€ 12,00

CLASSICS

Gourmet Restaurant Heimatbühne

“Das Paznauner Schaff” – Local lamb	€	35,00
Lamb mustard-seed bell pepper green beans onion crullers		
Escalope of veal “Viennese Style” (Wiener Schnitzel)	€	32,00
Veal potatoes cranberry jam salad		
Roast of local highland beef	€	29,00
bacon herbs onions roasted potatoes and vegetables		
Prime boiled local highland beef	€	29,00
mountain cheese dumplings roasted potatoes spinach apple horseradish chive sauce		
Tyrolean liver of local veal	€	27,00
Medium roasted slices bacon marjoram sauce potatoes carrots		
Sweetbread of local lamb	girls	€ 15,00
bread dumplings goulash gravy sour cream	boys	€ 22,00

SUMMITEERS

Gourmet Restaurant Heimatbühne

Venison from the Fimba valley	€	35,00
Saddle ragout mashed potatoes chervil plums sage		
Roast of suckling pig with ribs of local ox	€	28,00
Ribs of local ox crispy breast cabbage greaves-dumplings tasty gravy		
Sunday chicken from Zams	€	32,00
Breast braised celery shallots young vegetables		
Sea char	€	35,00
Filet tartare radish cress leek chard		
Danube salmon or trout	€	36,00
Filet crullers pepper potato dumplings		

SWEET MOMENTS

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Caramelized cut-up pancake	€ 23,00
Caramel berries vanilla ice cream	
Blue berries	€ 16,00
"Moosbeernocken" blue berry ice cream blue berry compote	
Farmers curd cheese	€ 18,00
Dumpling butter crumbs apricots curd cheese – rum ice cream	
Swiss pine honey	€ 16,00
Cream sour cream apple	
Sweet local lamb	€ 18,00
sheep yoghurt summer in Madlein valley berries	
Cheese	€ 20,00
a small selection of cheese from Huber Hermann's local specialities with apple and nut bread and in hay braised caraway potatoes	



Please let us know in advance, if you suffer from any allergies or intolerances.

WILD WATERS

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Woody plum	€	12,00
Woody apple	€	12,00
Raspberry tonic	€	6,50
Cranberry tonic	€	6,50
Whiskey	€	10,00
Apricot tonic	€	12,00
Sour cherry tonic	€	16,00
Rowan berry tonic	€	18,00
Gentian	€	10,00
Apple gentian	€	10,00
Pine blood	€	6,50

COFFEE

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