

Ristorante Trotzstube



Mutzenhof im Jahre 1939
Geburtshaus von Johann Mulser.
(Erbauer der Trotzstube)

Maso „Mutzn“ 1939
Casa di nascita di Johann Mulser
(Costruttore del ristorante Trotzstube)

Enjoy your meal!

We also prepare lactose-free, gluten-free or vegetarian dishes. For this reason, please contact the service staff.

Place setting (bread - handmade breadsticks - spreadable cheese - service): € 1.50 / Per person

Starters

Cheese selection

homemade Chutney 14,50 €

*

South Tyrolean Speck

horseradish 13,00 €

*

Carpaccio of venison

rocket | sheep cheese 14,50 €

*

Carpaccio of octopus

tomato vinaigrette 15,00 €

*

Grilled goat cheese

grilled vegetables | fresh herbs 14,90 €

*

Bouquet of salad

Italian dressing | chicken breast strips | sweet and sour sauce 14,90 €

*

Bouquet of salad

Italian dressing | Schrimps 14,90 €

*

Mixed salad 6,50 €

Soups

Porcini mushrooms soup

bread croutons | chives 6,90 €

*

Alp hay soup

dried summer flowers 6,90 €

*

Pressed grey cheese dumpling

beef broth | chives 6,90 €

Warm Starters

Home made “Trotzstube taglierini”

Walter`s secret recipe | slightly spicy 10,50 €

*

Home made “witches taglierini”

smoked goose breast | vegetable strips 10,50 €

*

Home made spinach ravioli

melted butter | parmesan cheese 10,50 €

*

Home made “tagliatelle”

porcini mushrooms | parsley 11,50 €

*

Home made “pappardelle”

game ragout | porcini mushrooms 12,50 €

*

Spinach dumplings

white cabbage salad | speck 9,50 €

If you choose a starter as a main dish, we charge a surcharge of 3,00 €. Gluten-free: + 2,00 €

For our young guests

Home made “taglierini” (of choice)

tomato sauce 8,00 € | meat sauce 9,50 €

*

Grilled veal slice | French fries 13,50 €

*

Breaded chicken breast | fried potatoes 12,20 €

*

Viennese escalope of veal | French fries 13,50 €

*

Grilled sausages (of choice)

French fries | fried potatoes 12,00 €

*

Omelette | strawberry jam 9,80 €

Meat dishes

Spicy chicken breast „Asian style”

bell peppers | slightly spicy | wild rice 17,90 €

*

Veal paillard

grilled vegetables | potato wedges 19,90 €

*

Veal chop

sage butter | grilled vegetables | fried potatoes 21,00 €

*

Calfs liver „Venetian style“

onion sauce | grilled vegetables | rice 19,50 €

*

Viennese escalope of veal

grilled vegetables | French fries 18,50 €

*

Grilled beef entrecôte

herb butter | grilled vegetables | potato wedges 21,00 €

*

Grilled beef entrecôte

onion sauce | grilled vegetables | fried potatoes 22,00 €

*

Grilled beef filet

grilled vegetables | fried potatoes 25,50 €

*

Grilled beef filet

pepper sauce | grilled vegetables | celeriac puree 26,50 €

*

Rose roasted duck breast

cranberry sauce | grilled vegetables | celeriac puree 21,50 €

*

Rose roasted rack of lamb

thyme sauce | grilled vegetables | dauphin potatoes 24,50 €

Dessert

Hand rolled curd cheese dumplings stuffed

nougat filling | vanilla sauce **8,90 €**

(about 10 min. wait)

*

Variety of chocolate mousse

white | nougat | dark **7,90 €**

*

Crème brûlée

vanilla cream | seasonal fruit **8,90 €**

*

Vanilla ice cream

hot raspberries **6,50 €**

*

Lemon sorbet

vodka **6,50 €**

*

Apple “strudel”

vanilla sauce **5,50 €**

*

“Kaiserschmarrn” pancake stripes **11,00 €**

*

Sorbet-ice | parfait

hazelnut brittle | seasonal fruit **8,90€**

*

Dessert variation for 2 persons **14,00 €**