

Welcome to the “South Tyrolean restaurant”

We, the Innerhofer–Fauster family and our staff live the South Tyrolean hospitality with all our heart, day by day, with lots of enthusiasm and motivation.

Enjoy wine from South Tyrol: Most of our wines come from South Tyrol; the remaining ones are from Italy.

Beer: Forst, Hefe GustAhr from Ahrntal and gluten–free beer Lammsbräu

Mineral water: Spring Pursteinhof Sand

Homemade Syrups: raspberry, elderberry

Apple juice: from Signaterhof

Cake and bread: All our cakes, pies and types of bread are homemade, many of them following old, traditional recipes, adding our personal character to them.

Vegetables: Most of our vegetables come from our farm Signaterhof in Ritten, from the organic farm Felder in Uttenheim and from our own vegetable field Taufrisch here in Sand in Taufers.

Fruits: From Biokistl Südtirol and from Signaterhof. The berries are handpicked and used to produce our marmalade and jam.

Meat: All the meat we use is produced ethically and with the biggest respect for animal welfare. Our meat comes from Kleintierzuchtverband Südtirol, from Biobeef Südtirol or from Künighof St. Jakob, for example.

Fish: from Schiefer Passeier Valley

Cheese and dairy products: dairy farm Bruneck – Eggemoarhof – Knollhof – Neuhaushof

Grain: Our corn comes from Meraner Mühle, Feldererhof and Rieper Vintl.

Look forward to enjoying special, regional delicacies!

BEGINNERS

CALF'S HEAD HANDROLLED SOUR / A SPECIAL RARITY

Onion / home pickled vegetables "Signaterhof"

17,00 €

BACON FROM THE SIGNATERHOF ^(G)

Pickled chanterelles from Ahrntal Valley / Tyrolean Wasabi / chive butter

17,00 €

MARINATED SPRING SALADS ^(G, H)

Roasted seeds and nuts / fruits / grilled fresh goat cheese wrapped in bacon

16,00 €

ORGANIC BEEF TARTARE (100g) ^(C, J)

Egg yolk cream / egg from the quail of the Ahrn Valley

25,00 €

STARTERS

CREAM OF POTATOES „TAUFRISCH“ (G)

Fresh truffle

15,00€

HOMEMADE RAVIOLI OF REGIONAL RYE (C, G)

Spring spinach / ricotta / butter / parmesan

18,00 €

DUMBLINGS OF BLACK CABBAGE (C, G)

Grey cheese from the Ahrn Valley / fried onion rings

15,00 €

TAGLIATELLE OF ROSEMARY (C, G)

Veal ragout

15,00 €

MAIN COURSES REGIONAL

✓ CELERY STEAK ^(G, I)

Cream of parmesan / truffle

25,00€

ORGANIC BEEF SHOULDER TENDER IN DARK LAGREIN SAUCE ^(I, J)

Vegetables / potatoes „Felderhof“

29,00 €

FILET FROM BIOBEEF ^(G, I, J)

Herb crust / fresh asparagus / potatoes „Felderhof“

42,00 €

FRESH ASPARAGUS ^(C,G)

“Bolzano” sauce / potatoes with butter / ham

29,00 €

SWEET DESSERTS

CARAMELISED RICOTTA „SCHMARRN“ (C, G)

Vanilla ice cream / cranberries

16,00€

THE CHOCOLATE (G, H)

15,00€

CRÈME BRÛLÉE FROM THE BOURBON VANILLA (C, G)

12,00€

BAKED APPLE SORBET / BAKED APPLE ESPUMA

8,00€

DESSERT OF THE DAY

10,00€

Upon advance booking...

FONDUE BOURGUIGNONNE

Our fondues are served upon request with either vegetable oil (Bourguignonne) or with meat consommé (Chinoise) along with beef filet, veal, chicken, sausages, vegetables and a variety of fondue sauces. Potatoes are served as side dish.

Why not enjoy a fondue with family and friends?

Upon advance booking; for two or more people.

82,00€

Allergens

A gluten

B crustaceans

C eggs

D fish

E peanuts

F soya

G milk

H nuts

I celery



J mustard

K sesame

L sulphite

M lupin

N molluscs

 Presidio Slow Food
 available as vegan option

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All our dishes can be prepared as gluten-free options.

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Hotel Drumlerhof