

MM BAR

DRINK LIST & BAR FOOD

Good drinks & food and greater talks

Wir lieben
die Geschichten
hinter den Produkten,
vor allem jene
aus den kleinen
Betrieben.
Wir freuen uns,
Sie mit liebevoll
ausgewählten Drinks
zu überraschen.
Innovativ, neugierig
und trotzdem
klassisch-
das ist unsere
MIRAMONTI Bar.

Amiamo
le storie emozionanti
che si nascondono
dietro
ogni prodotto.
Siamo felici
di sorprendervi
con bevande
amorevolmente
selezionate.
Innovativo, curioso
e classico -
questo è il nostro
MIRAMONTI Bar.

We love
the exciting stories
which hide behind
each product.
We are happy
to surprise you
with lovingly
selected drinks.
Innovative,
curious
and classic -
that's our
MIRAMONTI Bar.

Preise / Prezzi / Price in Euro incl. VAT

High: > 20% alc.

Low: < 1-20% alc.

No: 0% alc.

OUR OWN SPITZENGIN



WALK THROUGH THE FOREST

The Gin contains botanicals from the forest around MIRAMONTI. Fir, larch and pine tips, lemon balm, juniper. Hand collected and distilled with love.

WE RECOMMEND

MM SPITZENGIN PURE

2cl € 6,50 | 4cl € 13

MM SPITZENGIN TONIC

4 cl Spitzengin, Tyrol Tonic dry from South Tyrol € 18



Craft Spirits Award Berlin 2023, Silver

KAFFEE / TEE / HEISSGETRÄNKE – HOT DRINKS

Kuntrawant Vinschgau

Espresso	3,50
Espresso macchiato	3,50
Doppio Espresso	6,00
Macchiatone	7,00
Cappuccino	6,00
Cappuccino doppio	8,00
Latte Macchiato	7,00
Tasse Kaffee	5,00
Caffè Americano Chemex®	8,00
Caffè Corretto Grappa	6,00
Irish Coffee (Irish Whisky, espresso, cream)	15,00
58 Hot Chocolate (local chocolate manufactory)	7,00
Portion Sahne – Panna – Cream	1,00

Tea pot – Kräuterrebellen Vinschgau 7,00

- Verbena-Genepy
- Verbena
- Fruit tea
- Rooibos
- Mint-Elderberry
- Chamomile
- Mint-Melissa

Tea pot – Ronnefeldt 7,00

- Spring Darjeeling
- English Breakfast
- Earl Grey
- Assam Bari
- Green tea

*Alle Kaffeespezialitäten auch koffeinfrei, mit pflanzlicher Milch & laktosefrei .

Su richiesta viene servito tutto con latte vegetale, decaffeinato e senza lattosio.

All coffee specialities also available decaffeinated, vegan and lacto free.

ALKOHOLFREIE GETRÄNKE – SOFT DRINKS

St. Oswald spring water still/sparkling	0,75l	6,00
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WE RECOMMEND

Homemade KOMBUCHA*	0,25l	10,00
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Fever Tree Ginger Ale	0,20l	5,00
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Fever Tree Ginger Beer	0,20l	5,00
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Lime Stone Herbal Tonic	0,20l	5,00
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Tonic Tyrol Drinkfabrik	0,20l	5,00
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Coca-Cola & Coca-Cola zero	0,20l	7,00
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Sportwasser	0,2 0,4l	4,50 6,00
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Spezi (Coca-Cola, Lemonade)	0,2 0,4l	4,50 6,00
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Seibstock Johannisbeere/ribes/currant	0,2 0,4l	4,50 6,00
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Seibstock Himbeere/lampone/raspberry	0,2 0,4l	4,50 6,00
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Portofino Limonata	0,25l	6,00
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Portofino Mandarinata	0,25l	6,00
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Frische Säfte/spremuta/freshly squeezed

Orange/arancia (Nov-Apr)	0,30l	9,00
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Apfel-Karotten-Ingwer (apple-carrot-ginger)	0,30l	9,00
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Leitnerhof Apfelsaft/mela/apple	0,2 0,4l	4,50 6,00
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Kohl Apfel with Birne/pera/pear	0,2 0,4l	4,50 6,00
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Kohl Apfel with Marille/albicocca/apricot	0,2 0,4l	4,50 6,00
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Kohl Apfel with Johannisbeere/ribes/currant	0,2 0,4l	4,50 6,00
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*Fermentiertes, koffeinhaltiges Getränk aus Kombucha-Pilzen.

*Bevanda fermentata con caffeina a base di fungo kombucha.

*Fermented caffeinated drink made from kombucha mushroom.

WEINE – VINI – WINES

Die Weinkarte erhalten Sie gerne
bei unseren Servicemitarbeitern.

Per la carta dei vini potete sempre rivolgervi
allo staff della sala.

Please ask for the entire wine list at our service staff.

BIERE – BIRRA – BEERS

Forst Felsenkeller Südtirol 5,2%, Meran	0,3l 0,5	5,50 8,50
Radler mit Limonade, limonata, lemonade	0,3l 0,5	5,50 8,50
Forst 1857 Südtirol bottle 4,8% Meran	0,33l	7,00
Batzen Dunkel bottle craft 4,8%, Bozen	0,33l	7,00
Batzenbräu Kranewitten bottle 5,5% craft	0,33l	8,00
Weizenbier Weihenstephan bottle 5%	0,50l	8,50
Weihenstephan Alkoholfrei	0,33l	6,00
Freedl 0,0%	0,33l	7,00
Freedl basil 0,0%	0,33l	7,00

VIRGIN COCKTAILS

Veneziano (Aperol 0%, Sekt 0%, Soda)	NO	11,00
Hugo (Elderflower syrup, Ginger ale, Soda)	NO	11,00
Americano (Campari 0%, Vermouth 0%, Soda)	NO	12,00
Negroni (Campari 0%, Vermouth 0%, Gin 0%)	NO	12,00
Gin Tonic (Gin 0%, Tonic water)	NO	16,00
Tom Collins (Gin 0%, Sugar, Lemon, Soda, Cherry)	NO	12,00
Campari Orange (Campari 0%, Orange juice)	NO	11,00
Pina Colada (Pineapple, Coconut, Cream)	NO	13,00

APERITIF

MIRAMONTI Spritz (changes by season)	LOW	12,00
Rocco (Apfelcidre, sidro di mela, apple cidre)	LOW	8,00
Rocco with Spitzengin	LOW	12,00
Portofino Festivo (apple, ginger, orange)	NO	7,00
Veneziano (Prosecco DOC, Aperol, soda)	LOW	11,00
Hugo (Prosecco DOC, Elderflower syrup, soda)	LOW	11,00
Campari Orange / Soda	LOW	11,00

CHAMPAGNER UND SEKTCOCKTAILS

Mimosa (South Tyrolean sparkling wine, fresh orange juice)		12,00
Kir Royal (Champagner, crème de Cassis)		21,00

SIGNATURE DRINKS

Maracuja-Ginger

Maracuja, Gingerbeer, Prosecco, Soda	LOW	13,00
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Jamaican Mojito

Ananas, Strawberries, Lime, Mint, Rum, Sugar, Soda	LOW	16,00
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Him-Gin

Raspberry syrup, Gin, Prosecco, Soda	LOW	12,00
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Joro Spritz

Currant syrup, Prosecco, Soda	LOW	11,00
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ORIGINAL JAMES BOND DRINKS

Eine kleine Auswahl der Lieblingsdrinks von 007

Dirty Martini (Gin, Martini dry, Salted olives)	HIGH	15,00
Martini Cocktail shaken (Gin, Martini dry)	HIGH	15,00
Vodka Martini (Vodka, Vermouth)	HIGH	15,00
Americano (Vermouth, Campari, Soda)	HIGH	12,00
Negroni (Vermouth, Campari, Gin)	HIGH	12,00
Mojito (Rum, Lime, Cane Sugar, Mint, Soda)	HIGH	13,00
Tom Collins (Gin, Sugar, Lemon, Soda, Cherry)	HIGH	13,00
Bloody Mary (Vodka, Tomato, Lemon, S&P, Tabasco)	HIGH	15,00

LONGDRINKS UND COCKTAILS

Moscow Mule (Ginger Beer, Cucumber)	HIGH	14,00
Daiquiri (Veritas Rum, Lemon, Sugar)	HIGH	15,00
Margarita (Milagro Tequila, Cointreau, lemon)	HIGH	15,00
Pina Colada (Rum, Pineapple, Coconut, Cream)	HIGH	15,00
Amaretto Sour (Amaretto, Egg white, Lemon, Sugar)	HIGH	15,00
Whiskey Sour (Whiskey, Lemon, Sugar)	HIGH	15,00
Old Fashioned (Whiskey, Lemon, Sugar, Angostura)	HIGH	16,00
Espresso Martini (Vodka, Coffee liqueur, Espresso, Sugar)	HIGH	15,00
White Russian (Vodka, Coffee liqueur, Cream)	HIGH	12,00

BITTERS & LIQUEURS

	4cl	
K32, Kräuterbitter, South Tyrol 32%	HIGH	10,00
Amara, Amaro di Arancia, Sicily 30%	HIGH	11,00
Limoncello Unterthurner 28%	HIGH	9,00
Sambuca Molinari,Italy 40%	HIGH	10,00
Adriatico Amaretto,Italy 28%	HIGH	12,00
Lyre's Amaretti (alcohol-free) 0%	NO	11,00
Nepeta Amaro 28%	HIGH	10,00
Kaffeelikör, Schwarz Brennerei 24%	HIGH	10,00

SHERRY, VERMOUTH & PASTIS

	5cl	
Vermouth Schwarz Brennerei 16%	LOW	10,00
Vermouth Antica Formula, Italy 16,5%	LOW	11,00
Tio Pepe, Fino Muy Seco Sherry,Spain 15%	LOW	9,50
La Canellese Vermouth dry,white,red, Italy 16%	LOW	9,00
Pernod, Pastis 51,France 40%	HIGH	9,00

PORTWEIN – PORTO

	5cl	
Porto Niepoort LBV 2018, Portugal 20%	LOW	10,00
Porto Sandemann red, Portugal 20%	LOW	10,00

SÜDTIROLER DESTILLATE

2cl

"Privatbrennerei Unterthurner" aus Marling.

Distilleria privata a conduzione familiare di Marleno.

Private family owned distillery from Marling.

Waldler Noblesse Himbeere 39%	HIGH	9,00
Kirsche Barrique 39%	HIGH	9,00
Gute Luise Birnenbrand 39%	HIGH	9,00
Zwetschge Barrique Acquavite	HIGH	9,00
Wal- und Haselnussgeist 39%	HIGH	9,00
Zirbenlikör 32%	HIGH	9,00

„Schwarz Brennerei" aus Mölten, verarbeitet die besten regionalen Früchte.

"Schwarz Brennerei" di Meltina lavora i migliori frutti della nostra regione.

"Schwarz Brennerei" from Meltina processes the best fruits from our region.

Grappa Gewürztraminer 41%	HIGH	9,50
Grappa Lagrein 40%	HIGH	10,00
Quittenbrand 41%	HIGH	10,00
Vogelbeerbrand 43%	HIGH	15,00

Die Brennerei „Roner" ist ein traditionsreiches Familienunternehmen aus Tramin.

La distilleria Roner è un'azienda familiare tradizionale di Termeno.

The roner distillery is a traditional family business from Tramin.

Grappa Gewürztraminer, barrique 40%	HIGH	12,00
Grappa Lagrein, barrique 40%	HIGH	11,50

„Marinushof" aus Kastelbell produziert mit großer Leidenschaft.

"Marinushof" di Castelbello produce con grande cura e passione.

"Marinushof" from Kastelbell produces with care and passion.

Pinot Noir Grappa 40%	HIGH	10,00
Edelbrand Vinschger Marille 40%	HIGH	11,00
Edelbrand Palabirne 40%	HIGH	11,00
Nonino Grappa Chardonnay Barrique 40%	HIGH	10,00

VODKA, GIN, TEQUILA & COGNAC

	4cl	
Edelschwarz Vodka, South Tyrol 40%	HIGH	13,00
Absolut Vodka, Sweden 40%	HIGH	10,00
Organic Vodka Tuscany, Italy 40%	HIGH	10,00
Grey Goose Vodka, France 40%	HIGH	10,00

MM SPITZENGIN, Schwarz Brennererei 45%

Edelschwarz Gin, South Tyrol 47%	HIGH	13,00
Portofino Gin, Liguria 43%	HIGH	13,00
Apium London Dry Gin 40%	HIGH	13,00
Monkey 47, Schwarzwald Germany 47%	HIGH	13,00
Gin Libertas Free Spirit, Walcher 0%	NO	11,00

Volcan Bianco, Mexico 40%	HIGH	11,00
Volcan reposado, Mexico 40%	HIGH	11,00

2cl

Courvoisier Fine Champagne V.S.O.P 40%	HIGH	12,00
Hennessy Cognac Very Special 40%	HIGH	12,00
Hennessy XO, Cognac, France 40%	HIGH	27,00
Rémy Martin Fine Champagne V.S.O.P 40%	HIGH	12,00
Armagnac Marquis de Montesquiou XO 40%	HIGH	16,00

RUM

	2cl	
U3, Unterthurner, Südtirol 42%	HIGH	9,00
Veritas Rum Jamaica 47%	HIGH	9,00
Diplomatico Rum 40%	HIGH	14,00
Flor de Cana 5y, Central America 37,5%	HIGH	9,00
Flor de Cana 12y, Central America 37,5%	HIGH	14,00
Zacapa Rum 23y 40%	HIGH	9,00
Rum Gran Res Superior Kirk & Sweeney 40%	HIGH	24,00
Ron de Cuba 41%	HIGH	12,00

Südtirol/Alto Adige/South Tyrol Whiskey

Puni Whisky Sole 4y 46%		
	HIGH	11,00
	HIGH	11,00

Scotch Whisky

Ardbeg Single Malt Scotch 10y 47,5%		
Chivas Regal 12y Blended Scotch 40%	HIGH	11,00
Lagavulin 16y Single Malt Scotch Whisky 43%	HIGH	12,50
Talisker 10y 45,8%	HIGH	14,00

Irish Whiskey


Tullamore Dew, Tripple Distilled 40%		
	HIGH	11,00

American Whiskey

Jim Bean Bourbon Whiskey 40%	HIGH	17,00
Whistle Pig 10y 50%	HIGH	12,00
Jack Daniels N°2 40%	HIGH	12,00
Eagle Rare 45%	HIGH	12,00


BAR FOOD

MM Toast – Vinschger Vollkornbrot, Schinken, 17,00
Pustertaler Käse, lila Kartoffel-Chips, Cocktail-Sauce
MM Toast – Pane integrale della Val Venosta, prosciutto cotto,
formaggio di Val Pusteria, chips di patata viola, salsa rosa
MM Toast – whole grain bread from Val Venosta, ham,
Val Pusteria cheese, purple potato chips, cocktail sauce


Büffelmozzarella, Rauke, Kirschtomaten,  17,00
Carasau Brot
Mozzarella di bufala, rucola, pomodorini,
pane Carasau
Buffalo mozzarella, rocket salad, cherry tomatoes,
Carasau bread

Speck&Käse-Teller aus Südtirol 18,00
Speck&formaggi dell'Alto Adige
Speck&cheese from South Tyrol

MM Caesar Salad – Römersalat, Hühnchenbrust, 18,00
Speck, Brotcroutons, Parmesan, Senfmayonnaise
MM Caesar Salad – Lattuga romana, petto di pollo, speck
croccante, crostini di pane, parmigiano, mayo alla senape
MM Caesar Salad – Roman lettuce, chicken breast, bacon,
bread croutons, parmesan cheese, mayonnaise
with mustard

Spaghetti "Felicetti", Tomate, Basilikum  17,00
Spaghetti Monograno "Felicetti", pomodoro, basilico
Spaghetti Monograno "Felicetti", tomato, basil

Cheese Burger vom Geisler Rind, 28,00
Bauchspeck, Tomate, Essiggurke,
Bergkäse, Pommes Frites
*Cheeseburger di manzo delle Odle, pancetta, pomodoro,
cetriolini, formaggio di malga, patate fritte*
Odle beef cheeseburger, crispy bacon, tomatoes,
pickles, alpine cheese, french fries

Pizza by Calva* – frische Tomaten,  20,00
Mozzarella und Basilikum
*Pizza by Calva – pomodoro fresco,
mozzarella e basilico*
Pizza by Calva – fresh tomatoes, mozzarella and basil

*Pizzeria Calva geführt von Klaus Schwester in Laatsch, Vinschgau.
La pizzeria Calva è gestita dalla sorella di Klaus a Laudes, in Val Venosta.
Pizzeria Calva is run by Klaus' sister in Laudes, in the Vinschgau Valley.
www.calva.it

Sardellen aus Cetara, Vollkornbrot und Butter 17,00
Alici di cetara, pane integrale e burro
Cetara anchovies, wholemeal bread and butter

Tea Time 3 - 5 pm 8,00
feine Kuchen aus unserer Patisserie vom Buffet
Torte fatte in casa dal nostro buffet
Homemade cakes from our buffet



Vegetarisch/Vegetariano/Vegetarian



Bei Allergien und Unverträglichkeiten fragen Sie bitte unsere Kellner.

In caso di allergie e intolleranze, rivolgersi per favore al nostro personale.

In the case of allergies and intolerances, please ask our staff.

EIS/GELATO

HAUSGEMACHT - ARTIGIANALE - HOMEMADE

MM VANILLE SOFT EIS, frisch geschlagen (May-Sept) 7,00

MM Soft Ice alla vaniglia, mantecato fresco

MM vanilla Soft Ice, freshly beaten

EISKAFFEE Fior di Latte Eis, Kakaosauce, Kaffee, Cantucci 12,00

Caffè freddo - Gelato fior di latte, salsa cacao, caffè, cantucci

Iced coffee - fior di latte ice cream, cacao sauce, coffee, Cantucci biscuits

SCHWARZWALD – Fior di Latte Eis, Amarena, Sahne 12,00

Foresta nera – Gelato fior di latte, amarena, panna

Black forest – fior di latte ice cream, black cherries, cream

FRUCHTSMOOTHIE – Banane, Erdbeeren, 10,00

Bio-Joghurt und zerkleinertes Eis

Frullato alla frutta – fragola, banana, yogurt e ghiaccio tritato

Fruit smoothie – strawberry, banana, natural yogurt and crushed ice

ICE VARIATION 10,00

Auswahl aus drei verschiedenen Eissorten

Scelta tra tre diversi gusti di gelato

Choice of three different ice cream flavours

SORBET VARIATION 10,00

Auswahl aus drei verschiedenen Fruchtsorbets

Scelta tra tre diversi gusti di sorbetto

Choice of three different fruit sorbets