M M BAR

DRINK LIST & BAR FOOD

Good drinks & food and great 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 € 7,00 | 4cl € 14

MM SPITZENGIN TONIC

2 cl Spitzengin, Tyrol Tonic dry from South Tyrol € 13

4 cl Spitzengin, Tyrol Tonic dry from South Tyrol € 20

Craft Spirits Award Berlin 2023, Silver

KAFFEE / TEE / HEISSGETRÄNKE – HOT DRINKS

Monti Kaffee 100 % Arabica Brasilien

Espresso	4,00
Espresso Macchiato	4,00
Doppio Espresso	7,00
Flat white	8,00
Cappuccino	6,00
Cappuccino doppio	7,00
Latte Macchiato	6,00
Tasse Kaffee	5,00
Caffè Americano Chemex®	9,00
Caffè Corretto Grappa	9,00
Irish Coffee (Irish Whisky, espresso, cream)	15,00
58 Hot Chocolate (local chocolate manufactury)	7,00

Tea pot – **Ronnefeldt** 7,00

- Verbena
- Fruit tea
- Mint
- Chamomile
- Bergkräuter/erbe della montagna/ mountain herbs
- Spring Darjeeling
- English Breakfast
- Earl Grey
- Assam Bari
- Green tea

served with honey from the family farm

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*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
WE RECOMMEND		
Homemade KOMBUCHA*	0,25l	10,00
Fever Tree Ginger Ale	0,20l	6,00
Fever Tree Ginger Beer	0,20l	6,00
Lime Stone Herbal Tonic	0,20l	6,00
Tonic Tyrol Drinkfabrik	0,20l	6,00
Alpex Cola Classica & Zero	0,25l	6,00
Sportwasser	0,2 | 0,4l	5,00 | 7,00
Spezi (Coca-Cola, Lemonade)	0,2 | 0,4l	5,00 | 7,00
Seibstock Johannisbeere/ribes/currant	0,2 | 0,4l	5,00 | 7,00
Seibstock Himbeere/lampone/raspberry	0,2 | 0,4l	5,00 | 7,00
Portofino Limonata	0,25l	7,00
Portofino Mandarinata	0,25l	7,00
Frische Säfte/spremuta/freshly squeezed		
Orange/arancia (Nov-Apr)	0,30l	10,00
Apfel-Karotten-Ingwer (apple-carrot-ginger)	0,30l	10,00
Leitnerhof Apfelsaft/mela/apple	0,2 | 0,4l	5,00 | 7,00
Kohl Apfel with Birne/pera/pear	0,2 | 0,4l	5,00 | 7,00
Kohl Apfel with Marille/albicocca/apricot	0,2 | 0,4l	5,00 | 7,00
Kohl Apfel with Johannisbeere/ribes/currant	0,2 | 0,4l	5,00 | 7,00

*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

Für unsere Weinkarte fragen Sie bitte unsere Servicemitarbeiter.

Per la nostra selezione di vini, rivolgetevi al nostro personale di sala.

For our wine selection, please ask our service staff.

BIERE – BIRRA – BEERS

Forst Felsenkeller Südtirol 5,2%, Meran	0,3 | 0,5l	7,00 | 9,00
Radler mit Limonade, limonata, lemonade	0,3 | 0,5l	7,00 | 9,00
Batzen Vienna	0,33l	8,00
Batzen Dunkel bottle craft 4,8%, Bozen	0,33l	8,00
Batzenbräu Kranewitten bottle 5,5% craft	0,33l	8,00
Weizenbier Weihenstephan bottle 5%	0,50l	9,00
Weihenstephan Alkoholfrei	0,33l	7,00
Batzen Free Monkey 0,0%	0,33l	7,00

VIRGIN COCKTAILS

Veneziano (Aperol 0%, Sekt 0%, Soda)	NO	12,00
Hugo (Elderflower syrup, Ginger Ale, Soda)	NO	12,00
Americano (Campari 0%, Vermouth 0%, Soda)	NO	13,00
Negroni (Campari 0%, Vermouth 0%, Gin 0%)	NO	14,00
Gin Tonic (Gin 0%, Tonic water)	NO	15,00
Tom Collins (Gin 0%,Sugar, Lemon, Soda, Cherry)	NO	13,00
Pina Colada (Pineapple, Coconut, Cream)	NO	15,00

APERITIF

MIRAMONTI Spritz (changes by season)	LOW	15,00
Rocco (Apfelcidre, sidro di mela, apple cidre)	LOW	10,00
Rocco with Spitzengin	LOW	14,00
Portofino Festivo (apple, ginger, orange)	NO	7,50
Veneziano (Prosecco DOC, Aperol, soda)	LOW	13,00
Hugo (Prosecco DOC, Elderflower syrup, soda)	LOW	13,00
Doladira Bicicletta (dry white wine, soda) !NEW!	LOW	14,00

**Doladira is a delightful rhubarb elixir crafted with plum, gentian, elderflower, and rosemary*

CHAMPAGNER UND SEKTCOCKTAILS

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

SIGNATURE DRINKS

Maracuja-Ginger

Maracuja, Gingerbeer, Prosecco, Soda	LOW	14,00

Jamaican Mojito

Ananas, Strawberries, Lime, Mint, Rum, Sugar, Soda	LOW	17,00

Him-Gin

Raspberry syrup, Gin, Prosecco, Soda	LOW	13,00

Joro Spritz

Currant syrup, Prosecco, Soda	LOW	13,00

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	15,00
Negroni (Vermouth, Campari, Gin)	HIGH	15,00
Mojito (Rum, Lime, Cane Sugar, Mint, Soda)	HIGH	15,00

Tom Collins (Gin,Sugar, Lemon, Soda, Cherry)	HIGH	16,00
Bloody Mary (Vodka, Tomato, Lemon, S&P, Tabasco)	HIGH	15,00

LONGDRINKS UND COCKTAILS

Moscow Mule (Ginger Beer, Cucumber)	HIGH	16,00
Daiquiri (Veritas Rum, Lemon, Sugar)	HIGH	16,00
Margarita (Milagro Tequila, Cointreau, lemon)	HIGH	16,00
Pina Colada (Rum, Pineapple, Coconut, Cream)	HIGH	16,00
Amaretto Sour (Amaretto, Egg white, Lemon, Sugar)	HIGH	16,00
Whiskey Sour (Whiskey, Lemon, Sugar)	HIGH	16,00
Old Fashioned (Whiskey, Lemon, Sugar, Angostura)	HIGH	17,00
Espresso Martini (Vodka, Coffee liquer, Espresso, Sugar)	HIGH	16,00
White Russian (Vodka, Coffee liqueur, Cream)	HIGH	12,00

BITTERS & LIQUEURS

	4 cl	
K32, Kräuterbitter, South Tyrol 32%	HIGH	11,00
Amara, Amaro di Arancia, Sicily 30%	HIGH	11,00
Amararo Vagabondo, Italy 25%	HIGH	11,00
Limoncello Unterthurner 28%	HIGH	10,00
Sambuca Molinari,Italy 40%	HIGH	10,00
Amaretto Disaronno,Italy 28%	HIGH	12,00
Lyre's Amaretti (alcohol-free) 0%	NO	11,00
Nepeta Amaro 28%	HIGH	11,00
Kaffeelikör, Schwarz Brennerei 24%	HIGH	11,00
Amaril 24%	LOW	13,00

SHERRY, VERMOUTH & PASTIS

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

PORTWEIN – PORTO

	5 cl	
Porto Niepoort LBV 2018, Portugal 20%	LOW	11,00
Porto Sandemann red, Portugal 20%	LOW	11,00

SÜDTIROLER DESTILLATE 2 cl

"**Privatbrennerei Unterthurner" aus Marling**.

Distilleria privata a conduzione familiare di Marlengo.

Private family owned distillery from Marling.

Waldler Noblesse Himbeere 39%	HIGH	10,00
Kirsche Barrique 39%	HIGH	10,00
Gute Luise Birnenbrand 39%	HIGH	10,00
Zwetschge Barrique Acquavite	HIGH	10,00
Wal- und Haselnussgeist 39%	HIGH	10,00
Zirbenlikör 32%	HIGH	10,00

„**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	10,00
Grappa Lagrein 40%	HIGH	10,00
Quittenbrand 41%	HIGH	10,00
Vogelbeerbrand 43%	HIGH	16,00

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	13,00
Grappa Lagrein, barrique 40%	HIGH	13,00

„**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	11,00
Edelbrand Vinschger Marille 40%	HIGH	11,00
Edelbrand Palabirne 40%	HIGH	11,00

Nonino Grappa Chardonnay Barrique 40%	HIGH	11,00

from the 6,3l bottle served with pipette large

VODKA, GIN, TEQUILA & COGNAC	4 cl	
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 Brennerei 45%	HIGH	14,00
Edelschwarz Gin, South Tyrol 47%	HIGH	14,00
Portofino Gin, Ligury 43%	HIGH	14,00
Apium London Dry Gin 40%	HIGH	14,00
Monkey 47, Schwarzwald Germany 47%	HIGH	14,00
Gin Libertas Free Spirit, Walcher 0%	NO	11,00
Volcan Bianco, Mexico 40%	HIGH	11,00
Volcan reposado, Mexico 40%	HIGH	11,00
	2 cl	
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	2 cl	
U3, Unterthurner, Südtirol 42%	HIGH	10,00
Veritas Rum Jamaica 47%	HIGH	10,00
Diplomatico Rum 40%	HIGH	14,00
Flor de Cana 5y, Central America 37,5%	HIGH	10,00
Flor de Cana 12y, Central America 37,5%	HIGH	14,00
Zacapa Rum 23y 40%	HIGH	18,00
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
Scotch Whisky	HIGH	11,00
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	HIGH	17,00
Jim Bean Bourbon Whiskey 40%	HIGH	12,00
Whistle Pig 10y 50%	HIGH	17,00
Jack Daniels N°2 40%	HIGH	12,00
Eagle Rare 45%	HIGH	12,00

BAR FOOD

MM Toast – Vollkornbrot aus Gries, Schinken, Pustertaler Käse, Gemüse-Chips, Cocktail-Sauce 17,00
MM Toast – Pane integrale, prosciutto cotto, formaggio di Val Pusteria, chips di verdure, salsa rosa
MM Toast – Wholemeal bread, ham, Val Pusteria cheese, vegetables chips, cocktail sauce

Büffelmozzarella, Tomaten, Carasau Brot und Basilikum 17,00
Mozzarella di bufala, pomodori, pane Carasau e basilico
Buffalo mozzarella, tomatoes, Carasau bread and basil

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

MM Caesar Salad – Lattugasalat, Hühnchenbrust, Speck, Brotcroutons, Parmesan, Senfmayonnaise 19,00
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

Spaghetto "Felicetti", Tomate, Basilikum 18,00
Spaghetto Monograno "Felicetti", pomodoro, basilico
Spaghetto Monograno "Felicetti", tomato, basil

Focaccia - "Parma" Rohschinken, Büffelmozzarella, Rauke 19,00
Focaccia - prosciutto crudo "Parma", mozzarella di bufala, rucola
Focaccia - "Parma" raw ham, buffalo mozzarella, rocked salad

Cheese Burger vom Südtiroler Rind, 28,00
Bauchspeck, Tomate, Essiggurke,
Bergkäse, Pommes Frites
Cheeseburger di manzo sudtirolese, pancetta, pomodoro,
cetriolini, formaggio di malga, patatine fritte
South Tyrolean beef cheeseburger, crispy bacon, tomatoes,
pickles, alpine cheese, french fries

Pizza by Calva* – frische Tomaten, 21,00
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

Tea Time 3 - 5.30 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

NATUR YOGURT – hausgemachter Naturjoghurt 10,00
mit Obst der Saison und geröstete Piemont Nüsse
Jogurt naturale fatto in casa con frutta di stagione e nocciole Piemontesi
Natural Yogurt with seasonal fruits and roasted nuts from Piedmont

FRUCHTSMOOTHIE – Banane, Erdbeeren, 12,00
Bio-Joghurt und zerkleinertes Eis
Frullato alla frutta – fragola, banana, yogurt e ghiaccio trittato
Fruit smoothie – strawberry, banana, natural yogurt and crushed ice

EISKAFFEE - Vanilleeis, Kakaosauce, Kaffee, Cantucci 12,00
Caffè freddo - Gelato di vaniglia, salsa cacao, caffé, cantucci
Iced coffee - vanilla ice cream, cacao sauce, coffee, Cantucci biscuits

SCHWARZWALD – Schokoladeneis, Amarena, 12,00
Sahne und Kakaocrumble
Foresta nera – Gelato al cioccolato, amarena, panna e crumble al cacao
Black forest – chocolate ice cream, black cherries, cream and cocoa crumble

ICE VARIATION 11,00
Auswahl aus drei verschiedenen Eissorten
Scelta tra tre diversi gusti di gelato
Choice of three different ice cream flavours

SORBET VARIATION 11,00
Auswahl aus drei verschiedenen Fruchtsorbets
Scelta tra tre diveri gusti di sorbetto
Choice of three different fruit sorbets