

food

ROT WAND

CUCINA / KÜCHE

SOUL OF SOUTH TYROL

VORSPEISEN / PRIMI / SIDES

Sauerteigbrot mit Salzbutter Pane a lievito madre con burro salato Sourdough bread with saltbutter	4,5
Krautsalat (+ Speck) Insalata di crauti (+ speck) Traditional cabbage salad (+ speck)	8(9)
Kartoffel Rösti Rösti di patate Crispy potato Rösti	10

Bauerngerstsuppe Zuppa d'orzo Barley Soup	12
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Frittatensuppe Celestina in brodo Sliced pancake soup	11
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Hausgemachte Käsespätzle Spätzle al formaggio fatti in casa Cheese noodles homemade	17
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Bandnudeln mit Rindsragù by miramonti Tagliatelle al ragù di manzo by miramonti Tagliatelle with beef Ragù by miramonti	18
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ZUM TEILEN / DA DIVIDERE / TO SHARE

„Flammkuchen“ Sauerrahm, Speck, Zwiebel, Bergkäse, Schnittlauch Panna agra, speck, cipolla, formaggio, erba cippolina Sour cream, speck, onion, cheese, chives	17
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Südtiroler Marende Marenda tipica, Speck, formaggio, giardiniera Traditional selection of Speck, cheese, pickles	25
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ROTWAND Insalatona Salat, Birne, Kürbis, Graukäse, Nüsse, Dressing Insalata, pera, zucca, formaggio grigio, noci, dressing Salad, pear, pumpkin, gray cheese, nuts, dressing	18
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HAUPT / SECONDI / MAIN

	€
Serviettenknödel, geschmortes Blaukraut Cavolo rosso brasato, canederli al tovaigliolo Bread dumplings, braised red cabbage	18
„Leberkäse“ Sandwich mit Rösti, Spiegelei, Kraut, Haussenf con Rösti, uova occhio di bue, crauti, senape with crispy rösti, fried egg, cabbage, mustard	19
Fleischkrapfl mit Kartoffelpüree Polpette con purea di patate Typical meat dumplings, mashed potatoe	23
Butterweiches Kalbsschulternatl mit dem feinsten Blaukraut, Serviettenknödel Spalla di vitello, cavolo rosso brasato, canederli Roast veal „Tender Shoulder“, dumplings, cabbage	26

DESSERT

Buchteln für 2 Erdbeermarmelade, Vanillesauce Buchteln alla confettura di fragole, salsa alla vaniglia Sweet dumplings with strawberry jam, vanilla sauce	15
MONTI Affogato Frischgeschlagenes Vanilleeis & MONTI Espresso Gelato alla vaniglia fatto in casa & MONTI Espresso Homemade whipped vanilla ice cream & MONTI Espresso	7
Eine portion frischgeschlagenes Vanilleeis Una porzione di gelato alla vaniglia fatto in casa Portion of homemade whipped vanilla ice cream	5
Zimtschnecke Girelle alla canella / cinnamon rolls	6
Süßes an der Theke: Cookies, Marmorkuchen... Dolci al bancone: cookies, torta di marmo... Sweets from the counter: cookies, marble cake...	3-6

each dish is the result of a creative partnership between the MIRAMONTI Boutique Hotel & Christoph of Blaue Traube.

tip: don't miss our little SHOP inside :)

ROT WAND

@rotwandbymiramonti

drinks

MONTI coffee*

Espresso	€ 2.5
Macchiato	2.5
Doppio	3.5
Cappuccino	4.0
Flat white	5.0
Latte macchiato	4.0
Caffè Americano	4.0

+ decaf or oat milk

*roasted in HAFLING

warm

Apfelglühmix Förannerhof	5.0
House punch homemade	6.0
Glühwein homemade	6.0
Hot chocolate fifty8ight	5.0
+ whipped cream	5.5
Bombardino South Tyrol	6.0
Bombardino alc. free	6.0
Hot lemon	4.0
Tea vitalis / oberpalwitterhof	4.0
+ alpin herbs · black · green · fruits	

soft

Toni cola	0,33l 4.5
Toni lemon	4.5
Tyrol tonic	4.5
Limestone ginger beer	4.5

fresh

Wasser water still / sparkling	0,25l / 0,5l 2.0 3.0
Apfelsaft / apple juice Förannerhof	3.0 5.5
Soda fresh lemon	3.0 5.5
Sirupe: Holunder, Himbeer,	3.0 5.5
Preiselbeer Förannerhof	
Skiwasser	3.5 6.0

aperitif

Prosecco Eduard MIRAMONTI	glas / bottle 5.0 32.0
Arunda Sekt brut rosé	9.0 60.0
Franciacorta Majolini Pas Dosé Aligi Sassu	10.0 67.0
Champagner Billecart-S. Le Rèserve - 0,375l	75.0
Champagner Billecart-S. Le Rèserve - 0,750l	110.0
Americano	9.0
Rotwand Spritz	6.0
Hugo & Veneziano	6.0

manincor wine (biodyn)

La manina	glas / bottle 5.5 35.0
Pinot blanc Eichhorn	8.0 53.0
Sauvignon blanc Tannenberg	8.0 53.0
Chardonnay Sophie	10.0 67.0
Vernatsch der Keil	6.0 39.0
Lagrein Rubatsch	9.0 60.0
Cuvee Cassiano	10.0 67.0
Hauswein weiss / rot	4.5 29.0

batzen beer

Vienna lager draft beer	0,3l / 0,5l 4.5 7.0
Weizen draft beer	4.5 7.0
Free monkey alc. free - bottle	5.0

non-alcoholic aperitifs glas

Kombucha of the day homemade	6.0
Pink sunrise SINE VINO	6.5
Verjus weißer pfeffer SINE VINO	6.5
Rotwand spritz zero	6.0
Hugo & Veneziano zero	7.0

spirits

A Hausschnapsl	4.0
Apricot Amaro Amarill	6.0
Bitter Amaro Schwarz Brennerei	5.0
Vermouth Schwarz Brennerei	5.0
Nusseler Schwarz Brennerei	5.0
Vinschger Marille Schwarz Brennerei	5.0
Williams Pircher	5.0
Grappa barrique Schwarz Brennerei	6.0
Spitzengin MIRAMONTI + tonic or lemon	10.0
1253 vodka Mount Becher + tonic/lemon	11.0
Gran reserva rum Flor De Caña + cola	11.0

ROT WAND

kids

menu

Kassspatzln / Spätzle al formaggio
Cheese noodles

€
10.0

Kartoffelpüree mit Sauce
Purè di patate con salsa
Mashed potatoes with sauce

10.0

Tagliatelle in weiss
in bianco
Pasta Tagliatelle in white

9.0

Fleischkrapfl / Polpette
mit Kartoffelpüree / con purrè di patate
meat dumplings with mashed potatoes

12.0

dessert

A portion frischgeschlagenes Vanilleeis 5
Portione di gelato alla vaniglia
Portion of whipped vanilla ice cream

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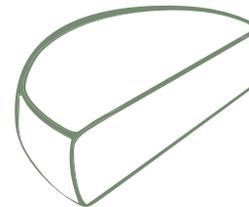
cabin

raclette

43.0
p. person/a persona

Originales Käseraclette mit Kartoffeln,
Kimchi Gemüse, Sauerrahm, Brot
Raclette di formaggio originale con patate,
Kimchi, panna agra, pane
Original cheese raclette with potatoes,
kimchi, sour cream, bread

+ Speck by farmer „Dorfbauer“
St. Martin Passeier Johann Schwarz,
Klaus's cousin



Reserve:



Wir bitten um Reservierung der Cabin
È gradita la prenotazione della Cabin
Please reserve the Cabin
(max. 12 Personen)