

ROT WAND

CUCINA / KÜCHE / CUISINE
SOUL OF SOUTH TYROL

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

SIDES

perfect
before
lunch



Tirtlen mit Spinat A, C, E, F, G

Fagottini fritti ripieni di ortica

Crispy fried pastries filled with nettle

p. Tirtl **4**



Sauerteigbrot mit Salzbutter A, G

Pane a lievito madre con burro salato

Sourdough bread with saltbutter

5



Krautsalat (+ speck) E, F

Insalata di crauti (+ speck)

Traditional cabbage salad (+ speck)

7-8



Kartoffelwedges E, F, M

Spicchi di patate croccanti

Crispy potato wedges

10



Kartoffel Rösti E, F

Rösti di patate

Crispy potato Rösti

10



FIRST

Fritattensuppe A, C, G, L

Rinderkraftbrühe mit Pfannkuchenstreifen

Celestina in brodo

Clear beef broth with fine pancake strips

12

Spinat-Schlutzkrapfen A, C, G

Schlutzkrapfen mit Spinatfüllung

Mezzelune agli spinaci

Spinach-filled ravioli

18



Tagliatelle MIRAMONTI A, C, E, F, G, M

Bandnudeln mit Rind- und Kalbsragù by MIRAMONTI

Tagliatelle al ragù di manzo e vitello by MIRAMONTI con Parmigiano

Tagliatelle with beef and veal ragù by MIRAMONTI with Parmigiano

18

TO SHARE

ROTWAND Flammkuchen ^{A, G} 19
 Sauerrahm, Speck, Zwiebel, Bergkäse, Schnittlauch
 Panna agra, speck, cipolla, formaggio, erba cippolina 
 Sour cream, speck, onion, cheese, chives

Südtiroler Marende ^G 24
 Mit Speck, Käse und fermentiertes Gemüse
 Marenda tipica, speck, formaggio, Kimchi
 Selection of speck, cheese, Kimchi

 **Summer Insalatona** ^{E, F, G, H} 18
 Blattsalat, Nüsse, Ziegenfrischkäse, karamellierte Äpfel, Dressing
 Insalata, noci, formaggio di capra fresco, mele caramellate, dressing 
 Leafy greens, nuts, fresh goat cheese, caramelized apples, dressing

MAIN

Alpine Knödel ^{A, C, G, F, E} 18
 Dreischichtiger Knödel (Käse, Rote Beete, Spinat) auf Salat
 Canederlo a tre strati (formaggio, barbabietola, spinaci) su insalata 
 Layered dumpling (cheese, beetroot, spinach) on salad with dressing

 **Leberkäse Sandwich** ^{A, C, F, E, M} 19
 mit Leberkäse, Rösti, Spiegelei, Kraut, Haussenf
 con Polpettone, Rösti, uova all'occhio di bue, crauti, senape
 with Leberkäse, crispy rösti, fried egg, cabbage, mustard

Christoph's Favourite ^{A, C, F, E} 24
 Fleischkräpfel mit Kartoffelpüree
 Polpette con purè di patate
 Meat dumplings with mashed potatoes

NEW: 1818 Uova all'occhio di bue ^{C, G, F, E} 17
 Kartoffelrösti mit Spiegelei und Speck
 Rösti di patate con uova all'occhio di bue e speck
 Crispy potato rösti with fried egg and speck

Alpine Veal 25
 Kalbschulternahlt mit Kartoffelpüree
 Spalla di vitello con purè di patate
 Veal shoulder with mashed potatoes

DESSERT

Buchteln for 2 A, C, G **17**
 Buchteln mit Erdbeermarmelade und Vanillesauce
 Buchteln alla marmellata di fragole, salsa alla vaniglia
 Sweet dumplings with strawberry jam, vanilla sauce



perfect
after
lunch



MONTI Affogato C, G, F **8**
 Frischgeschlagenes Vanilleeis mit MONTI Espresso
 Gelato alla vaniglia fatto in casa con MONTI Espresso
 Homemade vanilla ice cream with MONTI Espresso



Vanilla Ice Cream C, G, F **6**
 Frischgeschlagenes Vanilleeis
 Gelato alla vaniglia fatto in casa
 Homemade whipped vanilla ice cream



ROTWAND Rolls C, G, F **6**
 Zimtschnecke
 Girelle alla cannella
 Cinnamon rolls



Apple Strudel A, C, G, F **7**
 Mürbteig Apfelstrudel mit Sahne oder Vanillesauce
 Strudel di mele pasta frolla con panna o salsa vaniglia
 Shortcrust apple strudel with cream or vanilla sauce



Banco Sweets **3-6**
 Süßes an der Theke: Cookies, Tageskuchen, Eis ...
 Dolci al bancone: cookies, torta del giorno, gelato ...
 Sweets from the counter: cookies, cake of the day, ice cream ...



Zur Sicherung von Qualität und Verfügbarkeit können einige Produkte tiefgekühlt sein.
 Per garantire qualità e disponibilità, alcuni prodotti possono essere surgelati.
 To ensure quality and availability, some products may be frozen.



vegetarian option

MONTI COFFEE

Auf 1.818 m rösten wir in der MONTI Coffee Roastery Fairtrade Specialty-Coffee-Bohnen. Mit Sorgfalt, Handwerk und Leidenschaft. In unserer kleinen Rösterei, entstanden aus der Passion von Gastgeber Klaus.

A 1.818 m tostiamo artigianalmente chicchi di Specialty Coffee Fairtrade. Con cura, esperienza e passione. Nella nostra piccola torrefazione, nata dalla passione del nostro host Klaus Alber.

At 1,818 m in the ROTWAND we roast carefully selected Fairtrade specialty coffee beans. Straight from our small roastery, born from the passion of our host Klaus Alber.

COFFEE WORKSHOP

Kaffeeröstung, Verkostung, Mountain Lunch & Affogato
Tostatura, degustazione di caffè, mountain lunch & affogato
Coffee roasting, tasting, light mountain lunch & affogato

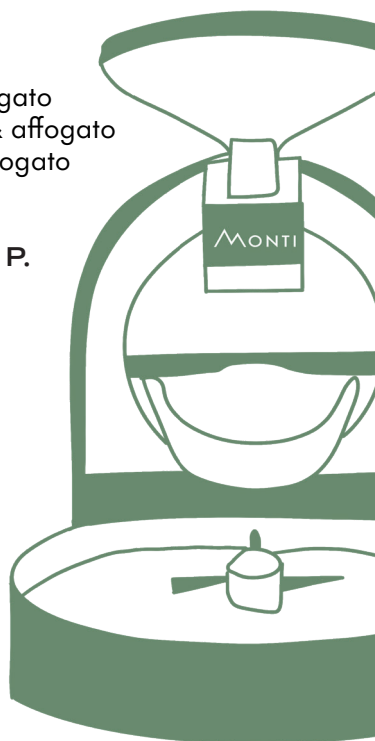
every monday at 12:00 · min. 2 guests
ask our staff to sign you up · from 49 € p. P.

COFFEE

ROTWAND Espresso 2.5
Single-origin espresso, Brazil, 100 % Arabica
Nutty notes, dark chocolate

Doppio 4.0
Cappuccino 4.0
Flat white 5.0
Latte macchiato 4.0
Americano 4.0

+ decaf or oat milk



ROTWAND

DRINKS

fresh

Water still · sparkling	250ml	2.0	500ml	3.0
Mint juice HOMEMADE	250ml	3.0	500ml	5.5
Apple juice FÖRANERHOF	250ml	3.0	500ml	5.5
Holunder FÖRANERHOF	250ml	3.0	500ml	5.5
Himbeer FÖRANERHOF	250ml	3.0	500ml	5.5
Preiselbeer FÖRANERHOF	250ml	3.0	500ml	5.5
Soda fresh lemon	250ml	3.0	500ml	5.5
Skiwasser	250ml	3.5	500ml	6.0

warm

Hot chocolate 5IFTY8IGHT	4.5
Hot chocolate whipped cream 5IFTY8IGHT	5.0
Tea black · green · fruits VITALIS	4.0
Tea alpine herbs OBERPALWITTERHOF	4.0
Hot lemon	4.0

soft drinks

Cola TONI	4.0
Lemon TONI	4.0
Ginger Beer LIMESTONE	4.5
Tonic TYROL	4.5
Kombucha HOMEMADE	6.0



Team's
choice

manincor wine (biodyn)

La manina	glas	5.5	bottle	35.0
Pinot blanc Eichhorn	glas	8.0	bottle	53.0
Sauvignon blanc Tannenberg	glas	8.0	bottle	53.0
Chardonnay Sophie	glas	10.0	bottle	65.0
Vernatsch der Keil	glas	6.0	bottle	39.0
Lagrein Rubatsch	glas	9.0	bottle	60.0
Cuvee Cassiano	glas	10.0	bottle	65.0
House wine white / red	glas	5.0	bottle	29.0



 Klaus'

 choice

aperitif

Prosecco Eduard MIRAMONTI	glas	5.0	bottle	32.0
Sekt brut rosé ARUNDA	glas	8.0	bottle	60.0
Franciacorta MAJOLINI	glas	8.0	bottle	67.0
Champagner BILLECART-SALMON	375ml	75.0	bottle	110.0
Americano	glas	10.0		
Rotwand Spritz	glas	7.0		
Hugo	glas	7.0		
Veneziano	glas	7.0		

non-alcoholic aperitif

Pink sunrise SINE VINO				6.5
Verjus weißer pfeffer SINE VINO				6.5
Schlehe rosa pfeffer SINE VINO				6.5
Rotwand Spritz zero				7.0
Hugo zero				7.0
Veneziano zero				7.0

batzen beer

Vienna lager draft beer	300ml	5.0	500ml	7.0
Weizen draft beer	300ml	5.0	500ml	7.0
Free monkey alc. free - bottle	300ml	6.0		

spirits

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 tonic · lemon MIRAMONTI				10.0
1253 vodka tonic · lemon MOUNT BECHER				10.0
Gran reserva rum + cola FLOR DE CAÑA				10.0
Espresso Martini MONTI COFFEE				9.0

CABIN

Original Cheese Raclette

p. Person **43.0**

mit Kartoffel, Kimchi Gemüse, Sauerrahm, Brot
con patate, Kimchi, panna agra, pane
with potatoes, kimchi, sour cream, bread

+ Speck by farmer Johann Schwarz, St. Martin in Passeier

**wir bitten um Reservierung / è gradita la prenotazione /
please reserve the Cabin (max. 12 people)**

EVENTS

ROTWAND für Ihre private Feiern, Geburtstage, Hochzeiten, Events oder Retreats. Auf Wunsch auch exklusiv buchbar für ca. 20–60 Personen.

ROTWAND per le vostre feste private, compleanni, matrimoni, eventi o retreat. Prenotabile in esclusiva su richiesta per circa 20–60 persone.

ROTWAND for your special moments. Birthdays, weddings, events or retreats. Available for exclusive booking on request for 20–60 guests.

**The Team: Andrea, Chiara, Alvaro,
Guillermina, Hazari are happy to have you here**



enjoy your day in the mountains

**@rotwandbymiramonti
part of the MM collection**