


ROT WAND



CUCINA / KÜCHE / CUISINE
SOUL OF SOUTH TYROL

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

SIDES

Tirtlen mit Brennessel p. Tirtl **4**
Fagottini fritti ripieni di ortica
Crispy fried pastries filled with nettle 

Sauerteigbrot mit Salzbutter **4,5**
Pane a lievito madre con burro salato
Sourdough bread with saltbutter 


Krautsalat (+ speck) **7-8**
Insalata di crauti (+ speck)  
Traditional cabbage salad (+ speck)

Kartoffelrösti **10**
Rösti di patate  
Crispy potato rösti

Kartoffelwedges **8**
Spicchi di patate croccanti 
Crispy potato wedges


FIRST

Blaue Traube Consommé **12**
mit Raviolo gefüllt mit Bauernwurst und Wurzelgemüse
con raviolo di salsiccia contadina e verdure di radice
with a raviolo of farmhouse sausage and root vegetables


Brennessel-Schlutzkrapfen **18**
Mezzelune alle ortiche 
Nettle-filled ravioli

Bandnudeln mit Rindsragù by Miramonti **18**
Tagliatelle al ragù di manzo by Miramonti
Tagliatelle with beef Ragù by Miramonti



TO SHARE

ROTWAND Flammkuchen Zucchini **18**
Zucchini, Zucchinipesto, Sauerrahm 
Zucchine, pesto di zucchine, panna agra
Zucchini, zucchini pesto, sour cream


Südtiroler Marende **22**
Mit Speck, Käse und eingelegtem Gemüse
Marenda tipica, speck, formaggio, giardiniera
Selection of speck, cheese, pickled vegetables

Summer Insalatona **18**
Blattsalat, Nüsse, Ziegenfrischkäse, karamellierte Äpfel, Dressing 
Lattuga, noci, formaggio di capra fresco, mele caramellate, dressing
Leafy greens, nuts, fresh goat cheese, caramelized apples, dressing

MAIN

Leberkäse Sandwich **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 **24**
Fleischkrapfl mit Kartoffelpüree
Polpette con purè di patate
Meat dumplings with mashed potatoes

Alpine Knödel **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

 vegetarian option

 gluten free option

DESSERT

Buchteln for 2	16
Buchteln mit Erdbeermarmelade und Vanillesauce Buchteln alla marmellata di fragole, salsa alla vaniglia Sweet dumplings with strawberry jam, vanilla sauce	
MONTI Affogato	7
Frischgeschlagenes Vanilleeis mit MONTI Espresso Gelato alla vaniglia fatto in casa con MONTI Espresso Homemade vanilla ice cream with MONTI Espresso	 
Vanilla Ice Cream	5
Frischgeschlagenes Vanilleeis Gelato alla vaniglia fatto in casa Homemade whipped vanilla ice cream	 
ROTWAND Rolls	6
Zimtschnecke Girelle alla cannella Cinnamon rolls	
Apple Strudel	6-7
Mürbteig Apfelstrudel mit Sahne und/oder Vanillesauce Strudel di mele pasta frolla con panna e/o salsa vaniglia Shortcrust apple strudel with cream and/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 ...	

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

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.

ESPRESSO

Wählen Sie zwischen / Scegli tra / Choose between:

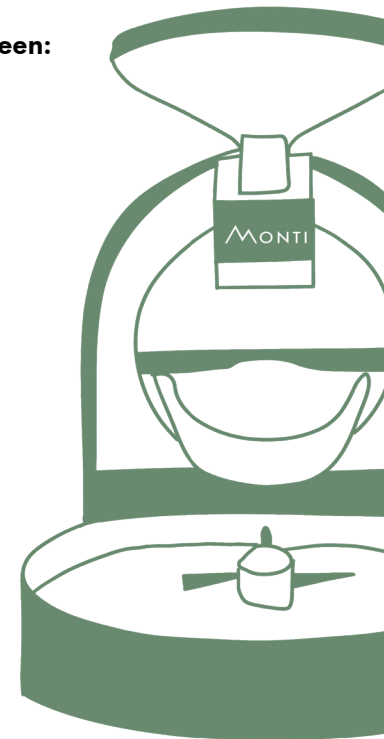
ROTWAND Espresso 2.0
Single-origin espresso, Brazilian
100 % Arabica Nutty notes, floral accents
and dark chocolate

MONTI Espresso Coffee Blend 2.5
100 % Arabica blend from Brazil, Honduras
and Guatemala. Flavors of cocoa, caramel,
hazelnut and berries

COFFEE

Doppio 3.5
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 · 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

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

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	9.0		
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
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	9.0
1253 vodka tonic · lemon MOUNT BECHER	10.0
Gran reserva rum + cola FLOR DE CAÑA	10.0

CABIN

Original Cheese Raclette

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

p. Person **43.0**

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

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

COFFEE WORKSHOPS

Coffee Roasting Workshop im ROTWAND Berg Restaurant. Inklusive:
Verkostung, leichtes Mountain Lunch & ROTWAND Affogato.

Workshop di torrefazione al ROTWAND ristorante alpino. Inclusi:
degustazione coffee, light mountain lunch & ROTWAND affogato.

Coffee roasting workshop at ROTWAND Mountain Restaurant.
Included: coffee tasting, light mountain lunch & ROTWAND affogato.

**every monday at 12:00 · min. 2 guests
ask our staff to sign you up · from 45 € per Person**



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.

@rotwandbymiramonti