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# FINSTER WIRT

HISTORIC RESTAURANT

**Eine kulinarische Reise durch Tradition und Saison.  
Lassen Sie sich verführen.**

Un viaggio culinario fra tradizione e stagionalità.  
LasciateVi viziare.

*A culinary journey through tradition and season.  
Let yourself be pampered.*

Team Finsterwirt  
Family Mayr

# Territorium

## Genuss trifft auf Tradition und Nachhaltigkeit

Il piacere incontra la tradizione e la sostenibilità  
*Culinary delight meets tradition and sustainability*

À la carte o. Menu

### Lauwarmer Kalbskopf | Sherry Dressing | Praline | Senf Eis

Testina di Vitello tiepida | Dressing al Sherry | pralina | gelato alla senape  
*Lukewarm Veal Head | Sherry dressing | praline | mustard ice cream*  
€ 17,00

### Weißwein Süppchen | Eisacktaler Sylvaner | Ricotta-Spinat Tirtl | Zimt

Zuppa di Vino | Sylvaner della Valle Isarco | "Tirtl" ripieno con ricotta e spinaci | cannella  
*White Wine Soup | Sylvaner | spinach-ricotta "Tirtl" | cinnamon*  
€ 13,00

### Kartoffel Gnocchi | Ziegenkäse | Salbei | Nussbutter | Kürbis

Gnocchi di Patate | formaggio fresco | salvia | burro nocciolato | zucca  
*Potato Gnocchi | goat cheese | sage | nut butter | pumpkin*  
€ 19,00

### Barberie Ente rosa gebraten | Rote Beete | Holunder | Meerrettich | Jus

Anatra Barberie arrostita | barbabietola rossa | sambuco | raffano | jus  
*Barberie duck roasted | beet root | elderflower | horseradish | jus*  
€ 33,00

### Kürbis Süppchen | Kaffee eis | Birne | Lebkuchencrumble | Honigschaum

Zupetta di zucca | gelato al caffè | pera | crumble di pampepato | Schiuma al miele  
*Pumpkin soup | coffee ice cream | pear | Gingerbread crumble | honey foam*  
€ 13,00

4 Gang | 4 Portate | 4 Courses  
€ 74,00

5 Gang | 5 Portate | 5 courses  
€ 84,00

Gedeck & Brot | Coperto & Pane | Setting & Bread  
€ 2,50

Our menus can be ordered until 8.45 p.m.

Please let us know if you have any food allergies or special dietary needs.

We always try to use local ingredients. If necessary, ingredients from the EU are used.

# Tempus

## **Frischer Alba Trüffel**

Tartufo fresco D'Alba

*Fresh Alba truffle*

À la carte o. Menu

## **Rote Beete | Brombeere | Büffelmozzarella DOP | Walnüsse | Schwarzer Trüffel**

Barbabietola rossa | mora | Mozzarella di Bufala DOP | noci | tartufo nero

*Beet | blackberry | buffalo mozzarella DOP | walnuts | black truffle*

€ 19,00

## **Kastaniencreme Süppchen | Trüffel | Frischkäse**

Crema di castagne | tartufo | formaggio fresco

*Cream Soup of chestnut | truffle | fresh cheese*

€ 14,00

## **Tagliolini | Schwarzer Trüffel | Buttersauce**

Tagliolini | tartufo nero | salsa al burro

*Tagliolini | black truffle | butter sauce*

€ 24,00

## **Beef Entrecôte | Schwarzwurzel | Portobello Pilz | Kartoffelpraline | Schwarzer Trüffel**

Entrecôte di manzo | scorzonera | Funghi Portobello | Praline di patate | tartufo nero

*Beef entrecôte | black salsify | portobello mushroom | potato praline | black truffle*

€ 36,00

## **Cheesecake Schnitte | Kastanien Eis | Haselnuss | Karamell | Schwarzer Trüffel**

Barra al Cheese Cake | Gelato di castagne | Nocciola | caramelo | tartufo nero

*Cheesecake slice | chestnut ice cream | hazelnut | caramel | black truffle*

€ 15,00

4 Gang | 4 Portate | 4 Courses

€ 85,00

5 Gang | 5 Portate | 5 courses

€ 95,00

Special:

## **Tagliolini | Weißer Trüffel | Buttersauce**

Tagliolini | tartufo bianco | salsa al burro

*Tagliolini | white truffle | butter sauce*

€ 45,00

Gedeck & Brot | Coperto & Pane | Setting & Bread

€ 2,50

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# Piscis & Olus

## **Fisch & Gemüse in Balance**

Pesce & Verdure in equilibrio

*Fish & Vegetable in balance*

À la carte o. Menu

### **Jakobsmuschel, roh mariniert | Kürbis | Yuzu**

Capesante crude marinate | zucca | yuzu

*Scallop raw marinated / pumpkin / yuzu*

€ 23,00

### **Karotten Ingwer Süppchen | Schottischer Lachs | Karottengrün**

Zuppetta di carote e zenzero | salmone scozzese | verde di carote

*Carrot and ginger soup / Scottish salmon / Carrot greens*

€ 15,00

### **Risotto Novello | Topinambur | geräucherte Forelle | Petersilie**

Risotto Novello | carciofo di Gerusalemme | trota affumicata | prezzemolo

*Risotto Novello / Jerusalem artichoke / smoked trout / parsley*

€ 20,00

### **Wolfsbarsch gebraten | Kartoffelpürée | Dashibutter | Oliven | Wilder Brokkoli**

Branzino arrostito | purè di patate | burro dashi | Olive | cime di rapa

*Roast sea bass / mashed potatoes / dashi butter / olives / wild broccoli*

€ 35,00

### **Toroncino Parfait | Schokoladecreme | Mandelstreußel | Tarrocco Orange**

Parfait al toroncino | crema al cioccolato | mandorle | arancia Tarocco

*Toroncino Parfait / chocolate Cream / almond crumble / Tarrocco Orange*

€ 13,00

4 Gang | 4 Portate | 4 Courses

€ 83,00

5 Gang | 5 Portate | 5 courses

€ 93,00

Gedeck & Brot | Coperto & Pane | Setting & Bread

€ 2,50

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# Dessert

**Kürbis Süppchen | Kaffee eis | Birne | Lebkuchencrumble | Honigschaum**

Zupetta di zucca | gelato al caffè | pera | crumble di pampepato | Schiuma al miele  
*Pumpkin soup | coffee ice cream | pear | Gingerbread crumble | honey foam*

€ 13,00

**Cheesecake Schnitte | Kastanien Eis | Haselnuss | Karamell | Schwarzer Trüffel**

Barra al Cheese Cake | Gelato di castagne | Nocciola | caramelo | tartufo nero  
*Cheesecake slice | chestnut ice cream | hazelnut | caramel | black truffle*

€ 15,00

**Toroncino Parfait | Schokoladecreme | Mandelstreußel | Tarrocco Orange**

Parfait al toroncino | crema al cioccolato | mandorle | arancia Tarocco  
*Toroncino Parfait | chocolate Cream | almond crumble | Tarrocco Orange*

€ 13,00

**Käse Erlebnis | Chutneys | Früchtebrot**

I nostri formaggi | chutneys | pane alla frutta  
*Cheese | chutney | fruit bread*

€ 17,00

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PIPA Vino Liquoroso (Lagrein) 2020 | Franz Gojer-Glögglhof  
4 cl € 9,50

Südtiroler Rosenmuskateller DOC 2019 | Franz Haas  
4 cl € 9,00

Grappa Bianca | San Leonardo  
2cl € 12,00

“L’Arzente” Wine Brandy, Jacopo Poli  
2 cl € 13,00

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# Tempus

Fisch | Pesce | Fish

**Ende Januar bis Anfang März**

da fine gennaio a inizio marzo

*From the end of January until beginning of March*

„Eisacktaler Kost“

**Anfang März bis Ende März**

da inizio marzo a fine marzo

*From the beginning of March until late March*

Spargel | Asparagi | Asparagus

**Ende März bis Anfang Mai**

da fine marzo a inizio maggio

*From the end of March until the beginning of May*

Frische Kräuter | Erbette fresche | Fresh Herbs

**Anfang Mai bis Anfang Juni**

da inizio maggio a inizio giugno

*From the beginning of May until the beginning of June*

Sommer | Estate | Summer

**Anfang Juni bis Anfang August**

da inizio giugno a inizio agosto

*From the beginning of June until the beginning of August*

Pilze & Tomaten | Funghi e Pomodori | Mushrooms & Tomatoes

**Anfang August bis Anfang September**

da inizio agosto a inizio settembre

*From the beginning of August until the beginning of September*

Apfel & Wild | Mele & Selvaggina | Apple & Venison

**Anfang September bis Anfang Oktober**

da inizio settembre a inizio ottobre

*From the beginning of September until the beginning of October*

Lamm | Agnello | Lamb

**Anfang bis Mitte Oktober**

da inizio a metà ottobre

*From the beginning of October until mid-October*

Kastanien | Castagne | Chestnut

**Mitte Oktober bis Anfang November**

da metà ottobre a inizio novembre

*From mid-October until the beginning of November*

Wurzelgemüse | Ortaggi da radice | Root Vegetables

**Anfang November bis Anfang Dezember**

da inizio novembre a inizio dicembre

*Beginning of November until the beginning of December*

Trüffel | Tartufo | Truffle

**Anfang Dezember bis Anfang Januar**

da inizio dicembre a inizio gennaio

*Beginning of December until the beginning of January*

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