
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 al 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 | Speckschaum | Spinat | Ziegenkäse

Gnocchi di Patate | Schiuma di Speck | Spinacino | formaggio di capra
Potato Gnocchi | chanterelle | alpine cheese fonduta
€ 19,00

Short Rib, geschmort | Rote Beete | Grüne Bohnen | Kräutervelouté | Kartoffel

Short rib, brasato | barbabietola | fagiolini | vellutata alle rebe | patata
Short rib, braised | beetroot | green beans | herb velouté | potato
€ 33,00

Basilikum Parfait | Schoko Ganache | Crunch | Pfirsiche

Parfait al basilico | ganache al cioccolato | croccante | pesche
Basil parfait | chocolate ganache | crunch | peaches
€ 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

Apfel & Wild

Mele & Selvaggina

Apple & Venison

À la carte o. Menu

Bio Onsen Ei vom Stillehof | Spinat | Nussbutter Schaum | schwarzer Trüffel

Uovo biologico onsen di Stillehof | spinaci | dressing al tartufo | tartufo nero

Stillehof organic onsen egg | spinach | truffle dressing | black truffle

€ 21,00

Apfel-Selleriecremesuppe | Walnüsse | Kräuter Öl

Crema di mela e sedano | noci | olio alle erbe

Cream Soup of apple and celery | walnuts | herbs oil

€ 14,00

Karuben Ravioli | Almkäse Fonduta | Apfel Chutney | Schnittlauch

Carob ravioli | fonduta di formaggio d'alpeggio | chutney di mele | erba cipollina

Ravioli al carubbo | alpine cheese fonduta | apple chutney | chives

€ 18,00

Hirschrücken gebraten | Blaukraut | Kartoffelblattln | Apfel Meerrettich Relish | Jus

Sella di cervo arrostita | cavolo rosso | frittelle di patate | salsa al rafano alle mele - relish

Roasted venison loin | red cabbage | potato leaves | apple horseradish relish | wildjus

€ 36,00

Kokos Pannacotta | Limettengranita | Minze Sorbet

Pannacotta al cocco | granita al lime | sorbetto alla menta

Coconut pannacotta | lime granita | mint sorbet

€ 13,00

4 Gang | 4 Portate | 4 Courses

€ 79,00

5 Gang | 5 Portate | 5 courses

€ 89,00

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

Tiefsee Garnele, roh mariniert | schwarzer Knoblauch | Bisque | Tomate | Brioche

Gambero d'altura, marinato a crudo | aglio nero | bisque | pomodoro | brioche

Deep sea shrimp, raw marinated | black garlic | bisque | tomato | brioche

€ 23,00

Hokkaido Kürbiscreme Süppchen | Jakobsmuschel | Minze

Vellutata di zucca Hokkaido | capesante gratinate | menta

Hokkaido pumpkin cream soup | scallop au gratin | mint

€ 16,00

Risotto Novello | Lachsforelle | Steinpilzcreme | gesäuerte Butter

Risotto Novello | trota salmonata | crema di porcini | burro acido

Risotto Novello | salmon trout | porcini mushroom cream | sour butter

€ 20,00

Wolfsbarsch gebraten | Blumenkohl | Aprikose | Holunderfond | Quinoa

Branzino arrostito | cavolfiore | albicocca | brodo di sambuco | acetosella | quinoa

Sea bass roasted | cauliflower | apricot | elderberry stock | blood sorrel | quinoa

€ 34,00

Schokoladen Schnitte | Himbeere | Haselnuss

Barretta di Cioccolato | lamponi | nocciola

Chocolate Bar | raspberry | hazelnut

€ 13,00

4 Gang | 4 Portate | 4 Courses

€ 82,00

5 Gang | 5 Portate | 5 courses

€ 92,00

Gedeck & Brot | Coperto & Pane | Setting & Bread

€ 2,50

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Dessert

Basilikum Parfait | Schoko Ganache | Crunch | Pfirsiche

Parfait al basilico | ganache al cioccolato | croccante | pesche

Basil parfait / chocolate ganache / crunch / peaches

€ 13,00

Kokos Pannacotta | Limettengranita | Minze Sorbet

Pannacotta al cocco | granita al lime | sorbetto alla menta

Coconut pannacotta / lime granita / mint sorbet

€ 13,00

Schokoladen Schnitte | Himbeere | Haselnuss

Barretta di Cioccolato | lamponi | nocciola

Chocolate Bar / raspberry / hazelnut

€ 13,00

Käse Erlebnis | Chutneys | Früchtebrot

I nostri formaggi | chutneys | pane alla frutta

Cheese / chutney / fruit bread

€ 17,00

PIPA Vino Liquoroso (Lagrein) 2020 | Franz Gojer-Glögglhof

4 cl € 9,50

Südtiroler Rosenmuskateller DOC 2019 | Waldgries

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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