



RESTAURANT

AUTUMN AIR



•AperO•

Small appetizers

10 E



Char

Golde delicious apple • dill • cucamelons • horseradish • verjus from Röckhof

19 E



Tortelli

smoked ricotta • pumpkin • olive herb

19 E



Medallions from Simmentaler beef

storo-polenta • chanterelles • leek • parsley

29 E



Chocolate • buckwheat • carrot • buckthorn from Fasslerhof

12 E

EURO 67 €

+ WINE PAIRING 30 €



CONTAINS GLUTEN



CONTAINS LACTOSE

HALLER SUITES & AO RESTAURANT

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RESTAURANT

AFTERGLOW



•AperO•

Small appetizers

10 €



Tartar

chanterelles • topinambur • black garlic

19 €



Amo Burrata

Hallers garden tomatoes • basil • elderberry capers •
mexican mini cucumber

16 €



Potato Raviolis

braised deer • blue cabbage • cranberry

19 €



Salmon trout

savoy cabbage • pumpkin • lemon verbena • sour dough chip

27 €

OR



South Tyrolean free-range pork

tomatoes • oat-sunflower seed crunch • tarragon jus



PRE DESSERT

yogurt • blackberry • elderberries • red clover

EURO 80 €

+ WINE PAIRING 40 €

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