



RESTAURANT

SPRING AWAKENING

Dandelion & asparagus salad

Yuzu vinaigrette • quail egg • sourdough croutons • bacon
18 E

Asparagus

Sauce Hollandaise • herb-cured ham • buttered potatoes

STARTER 20 E
MAIN COURSE 27 E

Braised Short Rib Dolomitica beef

Polenta • king oyster mushrooms • parsley
34 E

Belgian Waffle

Strawberries • sour cream
14 E

A LA CARTE COVER CHARGE 3 E

4 COURSE MENU 78 E PER PERSON

WINE PAIRING 46 E PER PERSON



CONTAINS GLUTEN



CONTAINS LACTOSE

HALLER SUITES & RESTAURANT



RESTAURANT

IN BLOOM

Dolomitica Beef Carpaccio

Potato Rösti • arugula • egg yolk garum
22 E

Risotto

Wild garlic • asparagus • *Bozner sauce*
20 E

Pork neck steak

Cauliflower • XO sauce • sautéed cabbage
34 E

White Chocolate Mousse

Hazelnut caramel • coffee reduction
14 E

A LA CARTE COVER CHARGE 3 E

4 COURSE MENU 78 E PER PERSON

WINE PAIRING 46 E PER PERSON



CONTAINS GLUTEN



CONTAINS LACTOSE

HALLER SUITES & RESTAURANT



RESTAURANT

AMONG THE VINES

Kohlrabi

Fresh goat's cheese • radish • horseradish
18 E

Cavatelli

Lamb ragout • carrot-top pesto • *Schüttelbrot* crisp
21 E

Free-Range Chicken from Obersthof

Morel sauce • potato mousseline • peas
36 E

Honey Parfait

Bee pollen • polenta
14 E

A LA CARTE COVER CHARGE 3 E

4 COURSE MENU 78 E PER PERSON

WINE PAIRING 46 E PER PERSON



CONTAINS GLUTEN

CONTAINS LACTOSE

HALLER SUITES & RESTAURANT



RESTAURANT

SUNLIT SLOPES

Smoked Trout

Buckwheat • cucumber • Silvaner foam • watercress
21 E

Spinach Ravioli

“Genussjäger” cheese • potato crisp • lardo
21 E

Roasted *Villnöss Spectacled Sheep*

Young turnips • spring onion • apriboshi
36 E

Rice Pudding

Rhubarb • yogurt ice cream • fig leaf oil
14 E

A LA CARTE COVER CHARGE 3 E

4 COURSE MENU 78 E PER PERSON

WINE PAIRING 46 E PER PERSON



CONTAINS GLUTEN

CONTAINS LACTOSE

HALLER SUITES & RESTAURANT