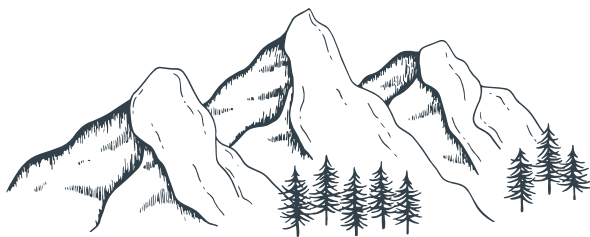


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The Awakening of the Alps

BAKED COURGETTE FLOWER

Mediterranean salad made with
Fregola Sarda . Wild herbs
Feta . Basil sorbet

17

OPEN LASAGNETTE

Game ragout . Rutabaga
Blackberry

19

LAMB AU GRATIN

Wild garlic crust . Green asparagus
Potato foam . Mustard seeds
Smoked hollandaise

33

If you have any allergies or food
intolerances, please do not hesitate
to contact our staff.

The starters

GENTLY SMOKED BROOK TROUT

Kiwi . Jalapeños
Buttermilk . Tapioca
19

BEEF TARTARE

King oyster mushrooms . Endive
Black garlic cream
Homemade brioche
18

CHEFINS VEGETABLES SOUP

Consommé
Herb crêpe. Beech mushrooms
root vegetables . Greens
12



In between

HOMEMADE POTATO RAVIOLI

Curd cheese . Nettle . Kohlrabi
Two kinds of paprika cream
16

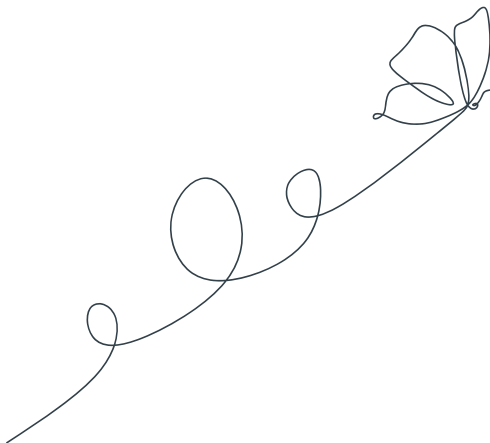
RISOTTO

Baby spinach . Raw prawns
Salted lemon . Vanilla
20

PAN-FRIED CHESSE DUMPLINGS

Herb cream cheese
Radishes . Rocket
15

as maincourse +5



Main acts

VEAL - OSSOBUCO STYLE

Braised veal shoulder . Beef marrow
Taboulé . Citrus fruits
Roasted lettuce
Saffron polenta
30

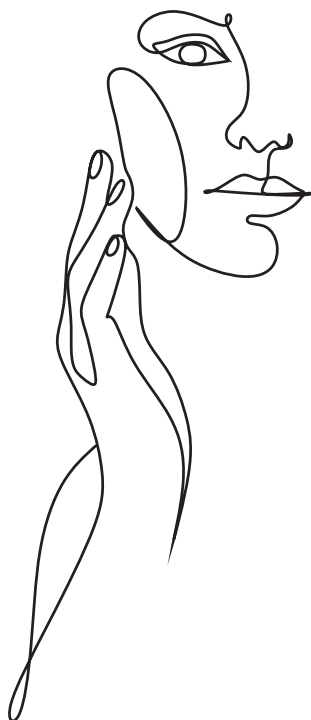
FRENCH QUAIL

ROASTET ON THE CARCASS

Anchovies . Pepper . Potato praline
Broccoli . Albufera foam
33

GRILLED STINGRAY WING

Scallop . Capers from Pantelleria
Fennel . Basil . Potato
38



Something sweet at the end

AFFOGATO TERZ

Homemade vanilla ice cream

Mocha foam

9

DARK CHOCOLATE CRÈME BRÛLÉE

Sour cream and elderflower ice cream

Wild berries

12

SORBET

inspired by seasonal fruits

8

Surprise menu

Can't decide?

Then simply decide to decide nothing
and enjoy the dishes that Andreas
Lindner loves to prepare.

4 COURSE SURPRISE MENU

72

5 COURSE SURPRISE MENU

81

Place setting. Bread. Spread.

3

If you have any allergies or intolerances,
please contact our service staff.

The symbiosis of culinary art and true love

Experience culinary delights with every bite: down-to-earth, diverse, and of the highest quality. This is how Restaurant Terz presents itself with its pleasant atmosphere.

Whether traditional, vegetarian, or with a touch of gourmet, we have something for every taste.

Local products are at the heart of our cuisine and are accompanied by fine wines.

In our restaurant, you will experience the perfect combination of modernity and tradition, design and coziness, as well as the connection between South Tyrol and the world.

Here you will find a place to meet where enjoyment and warmth are paramount.

