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## Asparagus . Asparagus Asparagus

### **BEEF TATAKI**

Warm salad of  
white and green asparagus  
Ponzu . Egg yolk . Miso

19

### **OUR ASPARAGUS SOUP**

White and green asparagus  
Green peas . Forest honey

13

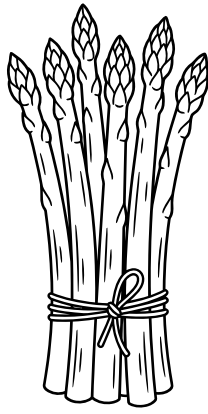
+ *scallops*

18

### **HANDMADE CAPPELETTI**

Burrata . White and green  
asparagus . Parsley . Forest berry

18



### **WHITE ASPARAGUS**

*La Ratte potatoes*  
*Smoked hollandaise sauce*  
*Farmer's ham*  
26

### **GRATINATED LAMB**

*Herbs . Mustard*  
*Smoked hollandaise sauce*  
*Asparagus . Potato foam*  
33

Place setting. Bread. Spread.  
3

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



## The starters

### **YELLOFIN TUNA TARTARE**

Smoked eel . Green apple

Lime . Celery . Ginger

Shiitake mushrooms

20

### **FRIED COURGETTE BLOSSOM**

Mediterranean fregola sarda salad

Wild herbs . Feta . Basil

18



## *In between*

### **RISOTTO OF YELLOW CHERRY TOMATOES**

Raw pawn . Salted lemon  
Vanilla

21

### **JORDI'S DUMPLING BIS**

Spinach . Mountain cheese  
Brown butter foam . Nashi pear  
Fig chutney from the Terz-Garden

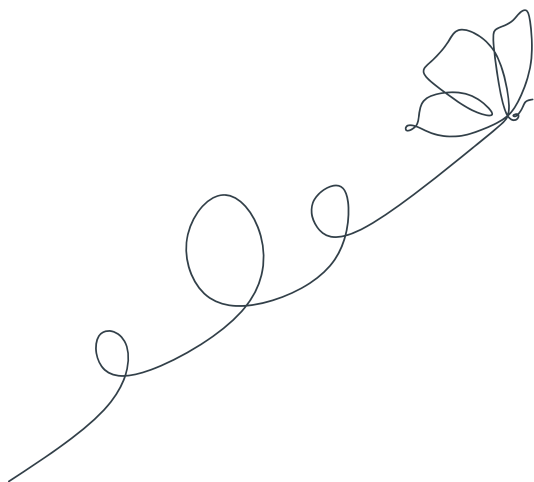
17

### **OPEN LASAGNETTE**

Wild ragout . Turnips . Blackberry  
Wild herb salad

19

as maincourse +5



## Main acts

### **THE VEAL - OSSOBUCO STYLE**

Braised veal shoulder  
Bone marrow . Taboulé  
Citrus fruits . Roasted . Lettuce  
Saffran polenta

31

### **OUAFFIS'S ONION ROAST BEEF**

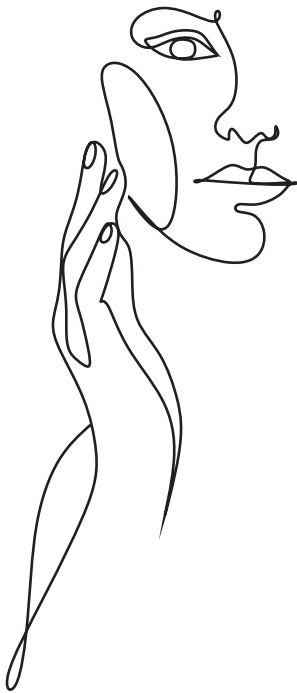
Beef entrecôte & short rib  
Three kinds of onion  
Purple potato

36

### **GENTLY CONFIT SALMON**

Red wine jus . Green Pea  
Seasonal mushrooms  
Wild herbs

29



## Something sweet at the end

### **MANGO-LASSI TERZ**

Mango & tamarind sorbet

Greek yogurt

Bergamot · Pistachio

10

### **CARMELIZED PEANUT BROWNIE**

Dark chocolate · Rhubarb

Lemon verbena

13

### **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 COURSES SURPRISE MENU**

72

### **5 COURSES 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.

