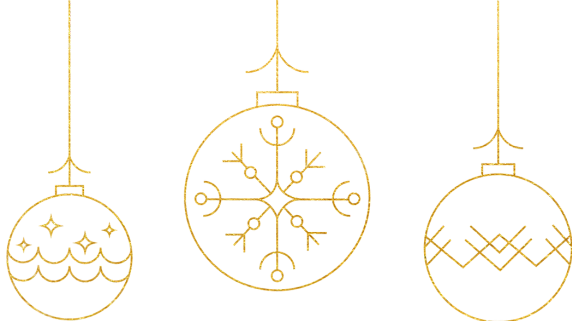


R
LOVE E
PAS S ION
T
C A RMEN
U
AND R EAS
A
A N D
T EAM

T
H OM E
GOU R MET
Z





Christmas Menu

Smoked mousse of trout

from the Passeiertal Valley

Beetroot

Baked apple

Horseradish



Crispy roasted duck breast

Forest honey glaze

Quinoa

Carrot

Pumbernichel



Christmas bauble

Mandarin parfait

Panettone ice cream

Candied fruit



Menu 3 courses

55

The starters

Two ways with pumpkin

Pumpkin cannelloni
Vegan mushroom dashi
Sarner shiitake from Bernholzhof
Warm potato foam
Pumpkin ice cream
19

Smoked mousse of trout

from the Passeiertal Valley
Beetroot
Baked apple
Horseradish
18

Beef tartare

Black salsify
Quail egg from Mesnerhof
Homemade brioche
Truffle
21



Light potato cream soup

Potato pancakes. Sarner bacon
Cream cheese
13



In between

Ravioli of braised beef

Parmesan foam
aged balsamic vinegar
crispbread
20

Leek dumplings

Mountain cheese
Nut butter foam
16

with crispy fried veal sweetbreads +5

Beetroot risotto

Goat cheese
Walnut

Stuffed gnocchi

Confit goose
Dried plum
Roasted onion
Green apple

Open lasagnette

Scallop . Truffle
Baby spinach
25

as maincourse +5



Main acts

Braised beef cheek

Salsify . savoy cabbage
buckwheat
29

Guinea fowl cordon bleu

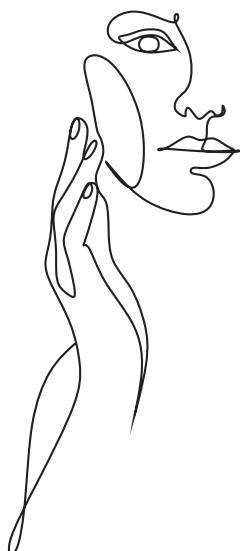
Bacon
Mountain cheese
Pork salad
Pickled cucumber
Wild cranberry
27

Fried pike-perch

Potato. Brussels sprouts
Bacon – grape butter
33

Crispy roasted duck breast

Forest honey glaze . Quinoa
Carrot . Pumpernickel bread
32



Something sweet at the end

Christmas bauble

Mandarin parfait
Panettone ice cream
Candied fruit

11

Chocolate x 3

Brownie . White chocolate mousse
Dulcey . Blood orange . Peanut

13



Surprise menu

Can't decide?

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

4 courses

69

5 courses

78



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.

