R LOVE PASSION T CARMEN U ANDREAS A AND TEAM



That always works The classics

Beef Carpaccio

Grilled Watermelon Lovage . Mushrooms 17



Our Bouillabaisse

Assorted fish and seafood Homemade garlic crostini Rouille sauce 22



Homemade raviolo

Braised octopus Smoked paprika cream Amalfi lemon 19

Nettle gnocchi

Mountain cheese fondue . Fig Aged balsamic vinegar 16

Homemade "Schüttelbrot" Tagliolini

Veal ragout . Vinschgau apricot

as main course surcharge +5



Andi's Onion Roast Beef

Prime Rib of Beef Three Kinds of Onion Baked Potato Praline 35

Burger Terz

Beef . Alpine cheese Caramelized onion . Lettuce Homemade brioche Potato 27

Catch of the Day

Varied Fish Creations
"What Ends Up in the Fishing Net"
28 - 34





Delight for the palate

Our Yellowfin Tuna

Lime-Ginger Broth Avocado . Radish 20

"Chefin's" Veggie Tartare

Eggplant. Quail egg from the Raterhof Cucumber . Mustard ice cream Homemade onion focaccia 17



In between

Saint John Dory

Shrimp . Zucchini Basil - Beurre blanc 21

Risotto Chanterelles

Dried cherry tomatoes . Salted lemon 18

> -with raw scallop +4



Main acts

Rabbit ballottine

Chanterelles . Parsley . Potato roulade Wild herb crouton 39

Bernholz Farm meets Unterlahner Farm

Various mushrooms
Organic egg
Tropea onion
Vegetarian balsamic sauce



Surprise menu

Can't decide?
Then simply decide not to decide
and enjoy the dishes Andreas Lindner
loves to prepare.

4-course surprise menu 69

5-course surprise menu 78



Place setting . Bread . Spread

Something sweet at the end

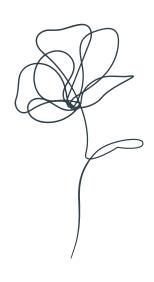
Vinschgau Apricot Sorbet

Greek yogurt . Rosemary . Honey wine

Homage to the Black Forest

Cherry . Dark Chocolate Vanilla . Cherry liqueur 13





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.

