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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

17

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 ballotine

Chanterelles . Parsley . Potato roulade
Wild herb crouton

39

Bernholz Farm meets Unterlahner Farm

Various mushrooms
Organic egg
Tropea onion
Vegetarian balsamic sauce

26



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

3

Something sweet at the end

Vinschgau Apricot Sorbet

Greek yogurt . Rosemary . Honey wine

9

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.

