

PURA MENÜ

STELLEN SIE SICH IHR EIGENES MENU ZUSAMMEN

create your individual menu

3 GANG MENU 59
mit Weinbegleitung (ein Glas pro Gang) + EUR 30
3 course menu
with wine menu (one glass per course) +EUR 30

5 GANG MENU 89
mit Weinbegleitung (ein Glas pro Gang) +EUR 50
5 course menu
with wine menu (one glass per course) +EUR 50

LETZTE MENUBESTELLUNG UM 20:30 UHR
LAST MENU ORDER AT 20.30 PM

VORSPEISE

VITELLO TONNATO | ALMKALB | 19
YELLOW FIN THUNFISCH | SARDELLE | KAPERN
Vitello tonnato | local veal |
yellow fin tuna | anchovy | caper

HOKKAIDO KURBIS | RAGU | SCHAUM | 17 🍷
HUMMUS | SALBEI
hokkaido pumpkin | ragu | foam |
hummus | sage

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SUPPE

FRANZOSISCHE FISCHSUPPE | WHITE TIGER GARNELE | 14
EDELFISCH | SAFRAN | TOMATE | ERDAPFELKNODEL
*french fish soup | white tiger prawn |
noble fish | saffron | tomato | potato dumpling*

CREMESUPPE | PFIFFERLING | STEINPILZ | 12 🍃
EGERLING | SALTY WAFFLE
*creamsoup | chanterelle | porcini |
boletus | salty waffle*

SALAT

WHITE TIGER GARNELE | BALSAMICODRESSING | 22
GRANATAPFEL | SALAT | BROTCHIP
*white tiger prawn | balsamic dressing |
pomegranate | assorted salad | bread chip*

BAUERNSALAT | WALDPILZ | 16
ERDAPFEL | SPECK | CROUTON
*farmer's salad | wild mushroom |
potato | bacon | crouton*

GEMISCHTER BLATTSALAT | 7 🍃
HAUSVINAIGRETTE
*mixed salad |
house vinaigrette*

ZWISCHENGERICHT

BAUERNEI | SOUS VIDE | KATAIFI | HOLLANDAISE | 20 🍃
ZUCCHINI | SCHNITTLAUCH
*farmers egg | sous vide | kataifi | hollandaise |
zucchini | chive*

BRETONISCHER HEILBUT | ZIRBENHOLZ | WINZERSEKT | 22
ROSENPFEFFER | SCHALOTTE | THYMIAN
*breton halibut | pine wood | sparkling wine |
rose pepper | shallot | thyme*

HAUSGEMACHTE PASTA

PAPPARDELLE | SHORT RIBS | 22
 TOMATE | KRAUTER
*pappardelle | short ribs |
 tomato | herbs*

TAGLIATELLE | BABY SPINAT PESTO | 21 🍷
 TOMATENCONFIT | GRANA PADANO
*tagliatelle | baby spinach pesto |
 tomato confit | grana padano*

SCHWARZE RAVIOLI | LACHSFORELLE | 24
 FRISCHKASE | EDELFISCH JUS
*black ravioli | salmon trout |
 cream cheese | fish jus*

GNOCCHI | GORGONZOLA | 22 🍷
 PISTAZIE | FEIGE
*gnocchi | gorgonzola |
 pistachio | fig*

KLASSIKER

WIENER SCHNITZEL | KRAUTERSCHWEIN | 26
 ERDAPFELSALAT | PREISELBEERE | ZITRONE
*wiener schnitzel | herbal pork |
 potato salad | cranberry | lemon*

BIO RIND | ENTRECOTE | ERDAPFEL PAVE | 200g 39
 PAPRIKA | TROPEA ZWIEBEL JUS 350g 49
*bio beef | entrecote | potato pavé |
 bell pepper | tropea onion jus*

CARNAROLI RISOTTO | TRUFFEL | 26 🍷
 GRANA PADANO
*carnaroli risotto | truffle |
 grana padano*

HAUPTSPEISE

<p>BAUERN MAISHUHN 2x OBERKEULE LOLLIPOP BELUGA LINSE REIS KAROTTE <i>farmers corn chicken 2x upper leg lollipop beluga lentils rice carrot</i></p>	28
<p>MILCHKALB OSSO BUCCO POLENTA ROQUEFORT ROTWEIN SCHALOTTE <i>suckling calf osso bucco polenta roquefort redwine shallot</i></p>	32
<p>KRAUTERSCHWEIN FILET TOPINAMBUR LAUCH KURBISKERN <i>herbal pork filet jerusalem artichoke leek pumpkin seed</i></p>	30
<p>LOUP DE MER FILET ROTE BEETE ROLLGERSTE PASTINAKE KRENSCHAUM <i>loup de mer fillet beetroot barley parsnip horseradish foam</i></p>	34
<p>CARCIOFI ALLA ROMANA RICOTTA ZITRONE PINIENKERNE <i>carciofi alla romana ricotta lemon pine nuts</i></p>	24 🍷
<p>AUBERGINE QUINOA TAHIN DATTERINI TOMATE KRAUTER <i>eggplant quinoa tahini datterini tomato herbs</i></p>	22 🍷

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DESSERT

CROSTATA AL PISTACHIO SIZILIANISCHE PISTAZIE HIMBEERE <i>crostata al pistachio sicilian pistachio raspberry</i>	14 🍷
CREME BRULEE BASILIKUM ROHRZUCKER MANDARINE <i>crème brulee basil cane sugar tangerine</i>	11 🍷
MILLE FEUILLE BOURBON VANILLE KASTANIE KARAMELL <i>mille feuille bourbon vanilla chestnut caramel</i>	12 🍷
KAISERSCHMARRN ZITRUS ZWETSCHKE <i>kaiserschmarrn citrus plum</i>	18 🍷
HEIMISCHE KASEVARIATION NUSS 2 Personen <i>local cheese variation nut 2 persons</i>	35 🍷
HAUSGEMACHTES EIS & SORBET <i>homemade ice cream & sorbet</i>	4 🍷

BOURBON VANILLE
bourbon vanilla

HIMBEERE
raspberry

SCHOKOLADE
chocolate

KIRSCHKE
cherry

KARAMELL
caramel

MARILLE
apricot

GIOTTO
giotto

LIME-MINZE
lime-mint

ERDBEERE
strawberry

MANGO
mango

MOOSBEER | HAFER 🍷
Blueberry | oat