THEDL

Südtirol´s Best

MENU

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WELCOME TO THE THEDL RESTAURANT

Dear Guests,
True enjoyment can only come from the finest ingredients. That's why we care deeply about creating a diverse selection of dishes using carefully chosen products, with a strong focus on local ingredients. In our unique and inviting atmosphere, we serve you South Tyrolean delights and seasonal specialties, wishing you enjoyable and flavorful moments.

We wish you a pleasant stay and a **wonderful meal!**

The Schönweger Family and the entire team

APERITIF

Enjoy one of our **Signature Spritz** made with the finest ingredients. (also available alcohol-free)

Zen | Planet | Classic | Love	€ 7

COLD STARTERS

BRUSCHETTA VARIATION
€ 17,5

Italian marinated tomatoes | rocket salad | Grana Padano
fresh king oyster mushrooms | crispy speck slices | rocket salad

POACHED WHITE TROUT
€ 15,8
(15 Min.)

Trout caviar | fennel and orange salad | guacamole | bread chips | pickled red onion

LIGHTLY SMOKED VENISON CARPACCIO
€ 18,6

Pickled red cabbage | king oyster mushrooms | Grana Padano | pomegranate dressing

BEEF TATAR
100 g € 16,8
180 g € 24,6

Homemade brioche | salted butter

SOUTH TYROLEAN PLATTER
€ 17 | € 22

Speck | smoked beef | Kaminwurz sausage | venison salami | alpine cheese
home-pickled rood vegetables | horseradish

SOUPS

SPECK CANEDERLI
€ 8,8

Beef consommé with speck dumplings

CREAM OF PEAR AND CELERIAC
€ 9

Caramelized chestnuts

SALADS

MIXED SALAD

€ 6

MARINATED CABBAGE SALAD

€ 6

Caraway seeds | crispy speck slices

FRESH SALAD PLATE

€ 17,8

Turmeric chicken breast | mango slices | black sesame | honey-mustard dressing

WARM STARTERS

SPAGHETTI OR PENNE

Fresh tomato sauce € 11
Bolognese ragù € 13

RISOTTO € 15

Radicchio | Lagrein wine | gorgonzola cheese | walnuts

HOMEMADE RAVIOLI € 16

Hokkaido pumpkin filling | red argentine prawns | amaretto foam | amaretti crumble

SPINACH GNOCCHI € 12,5

Gorgonzola foam | cherry tomatoes

HOMEMADE CHILI SPAGHETTI € 16

Prawn tails | Mediterranean vegetables

CHESTNUT GNOCCHI € 16,2

Venison ragout | Lingonberries | crumble of pair bread from Venosta Valley

Starters as a main course, surcharge of € 3,80

WINE RECOMMENDATION 1/10 l € 4,5

ELISA Cuvée – Winery Castel Sallegg
Sauvignon | Pinot Gris | Pinot Blanc

MAIN COURSES

SALMON TROUT FILLET — € 26,2

Arunda sparkling wine foam | broccoli duo | La Ratte potatoes

VEAL SADDLE STEAK — € 27,2

Herb-wasabi crust | La Ratte potatoes | broccoli | lagrein jus

BREADED CUTLET

Roast potatoes | cranberries

Pork saddle — € 18,2

Veal saddle — € 22,8

ONION ROAST FROM BEEF ENTRECÔTE — € 28

Stewed & baked onions | root vegetables | La Ratte potatoes

BRAISED BEEF CHEEKS — € 24,8

Lagrein sauce | celery root cream | potato fritters

VENISON GOULASH — € 23,2

Egg spätzle | red cabbage

WINE RECOMMENDATION — 1/10 l € 4,4

DUNKL Cuvée - Winery Merano
Cabernet | Merlot | Pinot Noir

THEDL'S SWEET SEDUCTION

SWEET SEMOLINA CANEDERLI
€ 9,6
(15 Min.)

Nougat filling | stewed plums | vanilla ice cream

MANDARIN MOUSSE | GINGERBREAD CRUMBLE MANDARIN SORBET | NAMELAKA
€ 8,9

TIRAMISÙ
€ 8

ORANGE CRÈME BRÛLÉE
€ 8,3

Venostes ice cream | panettone with chocolate

AFFOGATO
€ 4,1

Espresso | vanilla ice cream

HOMEMADE SORBET
€ 7,5

Crumble

SOUTH TYROLEAN APPLE STRUDEL
€ 6,2

Shortcrust pastry | vanilla sauce

HOMEMADE ICE CREAM
€ 2,3

Vanilla | chocolate | nut-nougat-crunch | stracciatella
chestnut ice cream | strawberry lemon | yogurt

A Perfect Pairing with Our Desserts
Rum A.H. Riise Copenhagen 1888

4 cl € 7,8

ALLERGEN INFORMATION

Please let us know when placing your order if you have any allergies or intolerances to certain ingredients or products. A list of all dishes and allergens as well as origin labelling is available in our restaurant.
Frozen products may be used if necessary.

Origin of Meat, Dairy Products, and Eggs

We always aim to use local ingredients. If necessary, we source ingredients from the EU and non-EU countries.

- Beef and beef-based products: Regional, EU, and non-EU
- Pork, sheep, goat, and poultry: EU
- Milk, butter, sour cream, quark, natural yoghurt, cream, cheese: Mainly regional and from the EU
- Eggs, including liquid eggs, yolks, and egg whites: EU

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DRINKS

APERITIF

Prosecco	€ 4,2
Non-alcoholic Prosecco	€ 4,4
Rocco – Non-alcoholic Apple Aperitif	€ 4,4
Prosecco with Orange Juice	€ 4
Campari Soda	€ 4
Bitter S.Pellegrino white | red	€ 3,5
Crodino	€ 4
Martini white | red	€ 4,4
Lillet Blanc | Lillet Rosè	€ 4,4
Veneziano Aperol | Prosecco | Soda	€ 5,8
Non-alcoholic Veneziano	€ 6,2
Lillet Berry	€ 7,5
Pink Pompelmo Campari	€ 6,5

SIGNATURE SPRITZ

Zen Ginger | lemon	€ 7
Planet Grapefruit | pineapple	€ 7
Classic Elderflower	€ 7
Love Lavender | orange	€ 7

For our 4 Signature Spritz, we use DOC Prosecco and high-quality natural syrups made with the best ingredients, without any added flavors or colorants, produced by Zenzevita in Postal, near Merano

NON-ALCOHOLIC BEVERAGES

Meraner Mineral Water - sparkling	1/2 l 1 l	€ 3,5 € 5,5
Inser Wosser	0,7 l	€ 2,8
Juices *Organic Apple Juice* | *Grape Juice* | *Blackcurrant Juice* | *Orange Juice*	0,2 l 0,4 l	€ 2,5 € 4,5
Soft Drinks *Lemonade* | *Coca-Cola* | *Spezi*	0,2 l 0,4 l	€ 2,5 € 4,5
Plose Vintage Orange	0,25 l	€ 3,5
Plose Organic Peach Iced Tea	0,25 l	€ 3,5
Limestone Bio Herbal Tonic		€ 4,5
Limestone Bio Pink Grapefruit		€ 4,5
Limestone Bio Ginger Beer		€ 4,5

HOT DRINKS

Espresso	€ 1,8
Espresso with Cream	€ 2
Macchiato	€ 1,8
Cappuccino	€ 2,6
Latte Macchiato	€ 3
Tea	€ 2,5
Hot Chocolate	€ 3

BEER

Weihenstephan Hefeweizen	0,3 l € 4,4 0,5 l € 6,4
Forst Felsenkeller	0,3 l € 4,4 0,5 l € 6,4
Forst Kronen	0,3 l € 4,2 0,5 l € 6,4
Forst Sixtus Doppelbock bott. 0,33	€ 4,6
Forst Premium bott. 0,66	€ 6,4
Batzen Vienna Hell bott. 0,33	€ 4,6
Weihenstephan Hefe (non-alcoholic) bott. 0,33	€ 4,2
Forst 0,0 (non-alcoholic) bott. 0,33	€ 4,2

WINE – BY THE GLASS

House Wine White | Red	1/2 l € 4,5 1/4 l € 9 1l € 16,5

WHITE

Cuvée Elisa | Winery Castel Sallegg	1/10 l € 4,5 1/4 l € 8,7
Sauvignon | Winery Merano	1/10 l € 4,7 1/4 l € 9,4
Chardonnay | Winery Merano	1/10 l € 4,2 1/4 l € 8,8
Gewürztraminer | Winery Merano	1/10 l € 5 1/4 l € 10,5

ROSÉ

Rosalie Rosè	1/10 l € 4,2 1/4 l € 8,7

RED

Lagrein Graf | Winery Merano	1/10 l € 4,6 1/4 l € 9,7
Pinot Noir | Winery Markus Huber	1/10 l € 5 1/4 l € 9,8
Südtiroler Cuvèe Dunkl | Winery Merano	1/10 l € 4,4 1/4 l € 8,4

DIGESTIFS AND COCKTAILS

Spirits – Distillery Psenner (2 cl) Treber | Williams | Raspberry | Apricot	€ 4

LIQUEURS

Limoncello 0,2 cl	€ 3,8
Amaretto di Saronno 0,4 cl	€ 4,8
Baileys 0,4 cl	€ 5,2
Honey Williams Liqueur 0,2 cl	€ 4,8
Sambuca	€ 4,8

BRANDY | GIN | VODKA 4 CL

Vecchia Romagna Distillery Buton	€ 5,2
Gin Piz 47 Distillery Psenner	€ 6
Vodka Moskovskaya	€ 4,8

PREMIUM SPIRITS – DISTILLERIA PSENNER

Grappa Adorata Cuveé	€ 4,8
Fine Quince Apple	€ 4,5
Val Venosta Apricot	€ 5
Grappa GWT	€ 4,4
Mountain Apple Barrique	€ 5
Apricot with Roses (Reserve)	€ 6,5

WHISKY | RUM

Whisky Caol Ila Single Malt 12 Y	€ 8,8
Whisky Chivas Regal 12 Y	€ 7
Whisky Laphroaig	€ 8
Whisky Jack Daniel‘s	€ 6
Rum Bacardi	€ 3,8
Rum Ron Pampero Anejo	€ 4
Rum A.H. Riise Copenhagen1888	€ 8,2

AMARI AND DIGESTIVES 0,4 CL

Ramazzotti	€ 4,5
Fernet Branca	€ 4,5
Fernet Branca Menta	€ 4,5
Braulio	€ 4,5
Montenegro	€ 4,5
Averna	€ 4,2
Cynar	€ 4,2

COCKTAILS – LONGDRINKS

Negroni Gin | Martini Rosso | Campari	€ 8,5
Piz 47 Gin Tonic	€ 10
Moscow Mule Ginger Beer | Lime | Vodka	€ 9
Cuba Libre Pampero Anejo | Cola | Lime	€ 8,8
Jack Daniels Cola	€ 8,8
Pina Colada Bacardi Rum | Batida de coco | Annanas | cream | crushed ice	€ 10

SPARKLING WINES

Prosecco DOC Torre dei Vescovi	€ 22
Prosecco Mionetto (non-alcoholic) Winery Mionetto	€ 22
Brut Riserva 36 Winery Merano	€ 42
Franciacorta Brut Winery Riccafana	€ 34
Franciacorta Millesimato Vintage Collection Dosage Zéro Winery Ca del Bosco	€ 78
Moscato d'Asti Vigna Senza Nome - sweet Winery Braida	€ 24

WHITE WINE

Pinot Bianco Schulthauser Winery San Michele Appiano	€ 27
Pinot Bianco Winery Nals Magreid	€ 37
Chardonnay Festival Winery Merano	€ 26
Chardonnay Pfaffenegg Winery Josmoar Vinschgau	€ 38
Gewürztraminer Festival Winery Merano	€ 30
Kerner Vinschgau Winery Merano	€ 26
Kerner Gall Winery Griesserhof	€ 32
Pinot Grigio Festival Winery Merano	€ 26
Pinot Grigio Riserva Meanberg Winery Baron Longo	€ 34
Sauvignon Festival Winery Merano	€ 28
Sauvignon Cosmas Winery Kornell	€ 34
Sauvignon Schalenstein Luis Weinmanufaktur	€ 42

Grüner Veltliner Aristos Winery Valle d'Isarco	€ 30
Goldmuskateller - sweet Winery Caldaro	€ 22
Cuvée Weiss Elisa Winery Castel Salegg	€ 24
Lugana Oro Blu Malavasi	€ 25

ROSÉ WINE

Rosalie Rosé Winery Merano	€ 25
La Rose de Manincor Winery Manincor	€ 34

RED WINE

Pinot Noir Saint Hippolyte Huber et Bléger	€ 30
Pinot Noir Winery Josmoar Vinschgau	€ 36
Pinot Noir Riserva Zeno Winery Merano	€ 50
Pinot Noir Riserva Exclusiv Winery Ploner	€ 58
St. Magdalener Klassisch Winery Griesbauerhof	€ 24
Meraner Vernatsch Fürst Winery Merano	€ 32
Lagrein Graf Winery Merano	€ 29
Lagrein Riserva Segen Winery Merano	€ 44
Lagrein Riserva Barbagol Winery Laimburg	€ 46
Lagrein Riserva Taber Winery Bolzano	€ 60
Cuvée Dunkl Burggräfler Winery Merano	€ 25

Merlot Black Winery Bolzano	€ 32
Merlot Riserva Freiherr Winery Merano	€ 48
Cabernet Riserva Graf Winery Merano	€ 28
Cabernet Sauvignon Riserva Staffes Winery Kornell	€ 38
Quintessenz Cabernet Sauvignon Riserva Winery Cantina Caldaro	€ 52
Negroamaro Appasimento Nireus Winery Ionis Puglia	€ 25
Ater Primitivo Salento Winery Ionis Puglia	€ 44
Syrah Baglio di Pianetto Sicilia	€ 24
Chianti Classico Berardenga Winery Felsina	€ 32
Tignanello Antinori Winery Tignanello	€ 168