



THE DL

Südtirol's Best

MENU



T H E D L

Südtirol's Best

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. We also work exclusively with suppliers who share our values of quality, sustainability, and transparency. All of this allows us to serve you, in our unique and inviting atmosphere, South Tyrolean specialties and seasonal delicacies, prepared with great care and craftsmanship to create an unforgettable culinary experience.

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

The Schönweger Family and the entire team

COLD STARTERS

BRUSCHETTA VARIATION € 18

Italian marinated tomatoes | rocket salad | asparagus |
smoked salmon | Bolzano sauce

VITELLO TONNATO, OUR STYLE € 17

OCTOPUS SALAD, MEDITERRANEAN STYLE € 18,4

Toasted potato flour bread

BEEF TATAR

Homemade brioche | salted butter

100 g € 17

180 g € 25

SOUTH TYROLEAN PLATTER € 18 | € 23

Speck | smoked beef | Kaminwurz sausage | venison salami |
farmouse salami | alpine cheese | vinschgau flatbread

SOUPS

CREAM OF ASPARAGUS € 8,8

Garlic oil | homemade Schüttelbrot breadstick

SPECK DUMPLINGS € 8,8

Beef consommé with speck dumplings

SALADS

CAESAR SALAD

€ 18,2

Romaine lettuce | chicken breast strips | Grana Padano | croutons | caesar dressing

SPRING SALAD

€ 16,9

Asparagus | radishes | fresh goat cheese | nuts | spring onions |
homemade Schüttelbrot breadstick

LEAF SALAD

€ 23,6

Prawns | mango dip | cashew nuts

MIXED SALAD

€ 6,3

MARINATED CABBAGE SALAD

€ 6,3

Caraway seeds | crispy speck slices

WARM STARTERS

RISOTTO

€ 15

prawn carpaccio | black garlic cream | lime

HOMEMADE POTATO DUMPLINGS

€ 15,2

Mountain cheese fonduta | crispy Speck slices |
caramelized Golden Delicious apple | melted butter

2 CHEESE DUMPLINGS

€ 13,2


Cabbage salad

HOMEMADE TAGLIOLINI

€ 16,2

wild garlic pesto | white asparagus | burrata | Schüttelbrot crumble |
oven-roasted datterini tomatoes

SPAGHETTI OR PENNE

Fresh tomato sauce 

€ 11

Bolognese ragù

€ 13

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

WINE RECOMMENDATION

1/10 l € 4,8

1/4 l € 9,6

Sauvignon | Merano Winery

MAIN COURSES

WHITE ASPARAGUS

boiled potatoes Bolzano sauce	€ 19
with cooked herb ham	€ 25
with Parma ham	€ 27
with smoked salmon	€ 29

GRILLED OCTOPUS

Chive oil ratatouille vegetables potatoes	€ 26,2
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GLAZED PORK CHEEKS

Sweet potatoes parsley root cream caraway jus	€ 22,3
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CHICKEN BREAST

Lemon butter green asparagus burrata	€ 21,6
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VEAL SADDLE STEAK

Herb-wasabi crust La Ratte potatoes green asparagus lagrein jus	€ 27,9
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BREADED CUTLET

Roast potatoes cranberries	€ 18,5
Pork saddle	€ 23,2
Veal saddle	

TAGLIATA OF BEEF ENTRECÔTE

Rocket balsamic glaze shaved Grana Padano La Ratte potatoes	€ 28,2
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WINE RECOMMENDATION

DUNKL Cuvée - Winery Merano	1/10 l	€ 4,8
Cabernet Merlot Pinot Noir	1/4 l	€ 9,6

THEDL'S SWEET SEDUCTION

HOMEMADE STRAWBERRY SORBET € 8,9

strawberry & yogurt coulis | almond tuile

TIRAMISÙ € 8

CREME BRULÉE € 8,5

Passion fruit sorbet

SOUTH TYROLEAN APPLE STRUDEL € 6,4

Shortcrust pastry | vanilla sauce

AFFOGATO € 4,4

Espresso | vanilla ice cream

HOMEMADE ICE CREAM € 2,5
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Vanilla | chocolate | nut-nougat-crunch | stracciatella | strawberry |
lemon | Amarena | passion fruit

A Perfect Pairing with Our Desserts 4 cl € 7,8
Rum A.H. Riise Copenhagen 1888

To finish: an espresso always fits € 1,9

Perfect pick-me-up after your meal: Espresso Martini € 5,2
freshly brewed espresso | vodka | coffee liqueur

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 € 4,3

Non-alcoholic Prosecco € 4,6

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 € 5,8

Aperol | Prosecco | Soda

Non-alcoholic Veneziano € 6,2

Lillet Berry € 7,5

Pink Pompelmo Campari € 6,5

SIGNATURE SPRITZ

Zen € 7
Ginger | lemon

Planet € 7
Grapefruit | pineapple

Hugo € 5,8
Elderflower | mint

Love € 7
Lavender | orange

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

HOT DRINKS

Espresso	€ 1,9
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Espresso with Cream	€ 2,1
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Macchiato	€ 1,9
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Cappuccino	€ 2,7
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Latte Macchiato	€ 3,2
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Tea	€ 2,5
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Hot Chocolate	€ 3,2
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BEER

Weihenstephan Hefeweizen	0,3l	€ 4,5
	0,5l	€ 6,5

Forst Felsenkeller	0,3l	€ 4,5
	0,5l	€ 6,5

Forst Kronen	0,3l	€ 4,3
	0,5l	€ 6,5

Weihenstephan Hefe (non-alcoholic) bott. 0,33	€ 4,3
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Forst 0,0 (non-alcoholic) bott. 0,33	€ 4,3
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Corona bott. 0,3	€ 5
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WINE – BY THE GLASS

House Wine White | Red

1/4 l € 4,5
1/2 l € 9
1 l € 16,5

WHITE

Sauvignon | Winery Merano

1/10 l € 4,7
1/4 l € 9,7

Chardonnay | Winery Merano

1/10 l € 4,3
1/4 l € 9,1

Gewürztraminer | Winery Merano

1/10 l € 5
1/4 l € 10,8

Pinot Grigio Festival | Winery Merano

1/10 l € 4,3
1/4 l € 9,1

ROSÉ

Rosalie Rosè

1/10 l € 4,3
1/4 l € 9

RED

Lagrein Graf | Winery Merano

1/10 l € 5,3
1/4 l € 11,2

Pinot Noir | Winery Markus Huber

1/10 l € 5,3
1/4 l € 11,2

Südtiroler Cuvèe Dunkl | Winery Merano

1/10 l € 5
1/4 l € 9,7

SPARKLING WINES

Prosecco DOC Torre dei Vescovi	€ 25
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Prosecco Mionetto (non-alcoholic) Winery Mionetto	€ 28
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Brut Riserva 36 Winery Merano	€ 42
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Franciacorta Brut Winery Riccafana	€ 36
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Moscato d'Asti Vigna Senza Nome - sweet Winery Braida	€ 26
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WHITE WINE

Pinot Bianco Schulthauer € 28
Winery San Michele Appiano

Pinot Bianco € 37
Winery Nals Magreid

Chardonnay Festival € 26
Winery Merano

Chardonnay Pfaffenegg € 38
Winery Josmoar Vinschgau

Gewürztraminer Festival € 30
Winery Merano

Kerner Vinschgau € 26
Winery Merano

Kerner Gall € 32
Winery Griesserhof

Pinot Grigio Festival € 26
Winery Merano

Sauvignon Festival € 28
Winery Merano

Sauvignon Cosmas € 34
Winery Kornell

Sauvignon Schalenstein € 42
Luis Weinmanufaktur

Grüner Veltliner Aristos Winery Valle d'Isarco	€ 30
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Goldmuskateller - sweet Winery Caldaro	€ 22
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Lugana Oro Blu Malavasi	€ 25
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ROSÉ WINE

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

Pinot Noir Saint Hippolyte € 32
Huber et Bléger

Pinot Noir € 38
Winery Josmoar Vinschgau

Pinot Noir Riserva Zeno € 50
Winery Merano

St. Magdalener Klassisch € 24
Winery Griesbauerhof

Meraner Vernatsch Fürst € 32
Winery Merano

Lagrein Graf € 32
Winery Merano

Lagrein Riserva Segen € 44
Winery Merano

Lagrein Riserva Taber € 60
Winery Bolzano

Cuvée Dunkl Burggräfler € 28
Winery Merano

Merlot Black € 34
Winery Bolzano

Merlot Riserva Freiherr € 48
Winery Merano

Cabernet Riserva Graf € 30
Winery Merano

Cabernet Sauvignon Riserva Staffes € 38
Winery Kornell

Quintessenz Cabernet Sauvignon Riserva € 54
Winery Cantina Caldaro

Negroamaro Appasimento Nireus € 25
Winery Ionis Puglia

Ater Primitivo Salento € 45
Winery Ionis Puglia

Syrah € 26
Baglio di Pianetto Sicilia

Chianti Classico Berardenga € 34
Winery Felsina

Tignanello Antinori € 168
Winery Tignanello

DIGESTIFS AND COCKTAILS

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

LIQUEURS

Limoncello 0,2 cl € 3,8

Amaretto di Saronno 0,4 cl € 4,8

Baileys 0,4 cl € 6

Honey Williams Liqueur 0,2 cl € 4,8

Sambuca € 4,8

BRANDY | GIN | VODKA 4 CL

Vecchia Romagna € 5,2
Distillery Buton

Gin Piz 47 € 6
Distillery Psenner

Vodka Moskovskaya € 4,8

PREMIUM SPIRITS – DISTILLERIA PSENNER

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

Whisky Caol Ila Single Malt 12 Y	€ 8,8
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Whisky Chivas Regal 12 Y	€ 7
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Whisky Laphroaig	€ 8
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Whisky Jack Daniel's	€ 6
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Rum Bacardi	€ 3,8
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Rum Ron Pampero Anejo	€ 4
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Rum A.H. Riise Copenhagen1888	€ 8,2
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AMARI AND DIGESTIVES 0,4 CL

Ramazotti	€ 4,7
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Fernet Branca	€ 4,7
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Fernet Branca Menta	€ 4,7
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Braulio	€ 4,7
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Montenegro	€ 4,7
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Averna	€ 4,4
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Cynar	€ 4,4
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COCKTAILS – LONGDRINKS

Negroni	€ 8,5
Gin Martini Rosso Campari	

Piz 47 Gin Tonic	€ 10
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Moscow Mule	€ 9
Ginger Beer Lime Vodka	

Cuba Libre	€ 8,8
Pampero Anejo Cola Lime	

Jack Daniels Cola	€ 8,8
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