

WINES by the glass

Champagne

Dupont Blanc de Blancs Grand Cru	Bouquin Dupont	14
Dupont Brut Rosé Grand Cru	Bouquin Dupont	16


Rosé Wine

Sof Rosé	Tenuta Biserno	8
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White Wines

Chardonnay St. Valentin	St. Michael Eppan	9
Pinot Grigio Punggl	Nals Margreid	7
Gewürztraminer Joseph	J. Hofstätter	7

White wines served with Coravin


L.R. 2012 	Schreckbichl	29
Nova Domus Riserva 2016	Kellerei Terlan	14

 rarity

Red Wines

St. Magdalener Grand Marie	Fliederhof	7,5
Lagrein Ris. Di Ora in Ora	Carlotto	7,5
Chianti Classico	Fontodi	7,5

Red Wines served with Coravin

Cab. Sauvignon Pfarrhof 2006 	Kellerei Kaltern	21
Brancaia Blu 2015	Brancaia	20

 bio

 rarity

Sweet Wines served with Coravin

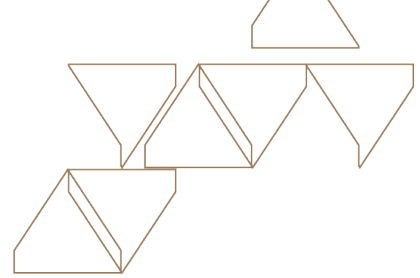
Rosenmuskateller	Franz Haas	9
Gewürztraminer Juvelo	Andrian	12

Sherry served with Coravin

Don Px Gran Ris. 1987	Bodegas Toro Albalà	16
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Portwine served with Coravin

L.B.Vint. Port 2014	Quinta Do Vale de Maria	12
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COCKTAILS

Unforgettable

Old Fashion

14

Bourbon whisky, sugar syrup, Angostura

G: orange slice, Maraschino cherry

Boulevardier

14

Bourbon whisky, sweet red vermouth, bitter

G: orange zest

Signature

A better Aperol Spritz

14

Aperol bitter, sherbet lemon, cinnamon syrup, prosecco

G: cinnamon stick, dry orange

Hugo Ciasa de Munt

14

St: Germain, edelflower syrup, Prosecco, soda water

G: lemon, mint

Apple and Cinnamon Martini

14

Vodka, apple juice, fresh lime juice, cinnamon syrup

G: apple, cinnamon stick

Balsamic Negroni

14

Carpano Vermouth, Bitter Campari, Gin Z44 Roner

G: rosemary, orange peel

Limestone Signature

Churchill Tonic 14

Campari Bitter, Limestone Bio Herbal Tonic

G: lemon zest

Cold Brew Coffee G & T 14

Gin, Limestone Bio Tonic Water, cold brew coffee

G: coffee beans, lemon zest

Alps (no alcoholic) 14

Cinnamon syrup, apple juice, fresh lime juice, Limestone Bio Ginger Beer

G: lime, cinnamon

Virgin Americano (no alcoholic) 14

Bitter Monin, fresh orange juice, Limestone Bio Tonic Water

G: dry orange, lemon peel

Classic

Americano 14

Vermouth, Bitter Campari, soda water

G: lemon peel, orange peel

Negroni 14

Vermouth, Bitter Campari, Gin

G: orange peel

Moscow Mule 14

Vodka, ginger beer, lime syrup

G: lime, ginger

Bloody Mary 14

Vodka, tomato juice, lemon, Worcestershire, Tabasco, salt, pepper

G: celery

Irish Coffee 14

Irish whisky, coffee, fresh cream, brown sugar

G: coffee beans

BEERS

Bottle Beers

Meckatzer Weiss-Gold 0,33 lt.	5
Meckatzer Weizen 0,5 lt.	6,5
Meckatzer Radler 0,33 lt.	5
Meckatzer Hell Alkoholfrei 0,30 lt.	5
Meckatzer Weizen Alkoholfrei 0,50 lt.	6,5

Special beers

Gustahr / Südtirol

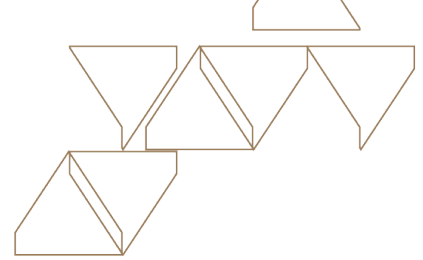
A Zirbans 0,33 lt. - 4,6 ‰ Vol.

9

Brasserie d'Orval / Belgium

Orval (Trapista) 0,33 lt. - 6,2 ‰ Vol.

9



ORTLER GRAPPAS

20ml

Alexander Ortler di Appiano produce solo distillati di alta qualità senza l'aggiunta di zucchero o aromi. „Solo il frutto che vorrei addentare entra nel calderone“, è il motto di Alexander

Alexander Ortler aus Eppan produziert ausschließlich Edelbrände ohne Zusatz von Zucker oder Aromen. „In den Brennkessel gelangt nur jene Frucht, in welche ich gerne hineinbeißen würde“, lautet Alexanders Devise

Alexander Ortler from Eppan produces only high quality spirits without the addition of sugar or flavors. „Only the fruit that i would like to bite into gets into the kettle“ is Alexander's motto

Südtirol

Moscato giallo / Goldmuskateller / yellow muscat	10
Mela Gravensteiner / Gravensteiner / Gravensteiner apple	10
Genziana / Enzian / gentian	12
Amarena / Sauerkirsche / black cherry	16
Mela cotogna / Quitte / quince	14

PREMIUM GRAPPAS

20ml

Südtirol

Grappa al fieno Lù da Cianoré

8

Lombardia

Evo Barrique Riserva

10

Evo Fumo

11

GRAPPAS

40ml

Südtirol

Treber Roner

5

Williams Roner

5

Pflaume Pircher

5

Heidelbeere Pircher

5

AMARI

40ml

Italia

Montenegro	5
Ramazotti	5
Fernet Branca	5
Jägermeister	5
Averna	5
Cynar	5
Pratum Amaro dei Prati Stabili	10

VERMOUTH

40ml

Piemonte

Carpano Classico 8

Carpano Antica Formula 10

Friuli Venezia Giulia

Fred Jerbis 10

Francia

Lillet 8

Lillet Blanc 8

RHUM

40ml

Guatemala

Zacapa X.O. Centenario Solera Gran Reserva

16

Venezuela

Diplomatico Reserva Exclusiva

12

COGNAC / ARMAGNAC

40ml

Cognac

Francois Peyrot Cognac X.O.

12

Armagnac

Bas Armagnac Réserve Imperiale X.O.

14

BRANDY

Lombardia

Evo Wine

10

Vecchia Romagna

5

WHISKY

40ml

Speyside

Benromach Single Malt 10 y	13
Chivas Regal Blended Scotch Whisky	9
Glen Grant Single Malt Scotch Whisky	9

Orkney

Highland Park 12 y	13
Glenfiddich Single Malt Scotch Whisky aged 18 y	22

Südtirol

Distillato di cereali Puni Pure	13
Distillato di cereali Puni Alba	16
Whisky Puni Nova	16

Ireland

Kinahan's Single Malt Irish Whiskey	15
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North America

Maker's Mark Kentucky Straight Bourbon Whisky	11
Wild Turkey Kentucky Straight Bourbon Whisky	11
Wild Turkey Kentucky Straight Rye Whisky	11

GIN

40ml

Aryshire

Hendrick's

10

Inghilterra

Botanic

13

Spagna

Gin Mare

14

Germania

Dresdner Gin

14

Veneto

The Barmaster

II

Puro

II

Lombardia

O de V

II

Südtirol

Gin Z44 Roner

14

VODKA

40ml

Francia

Vodka Ora Blue

10

Cognac

Grey Goose Vodka

13

Russia

Beluga Noble Vodka

15

Moskovskaya

8

Svezia

Absolut

8

LIQUORS

40ml

Inghilterra

Bayleys 7

Normandia

D.O.M Benedictine 8

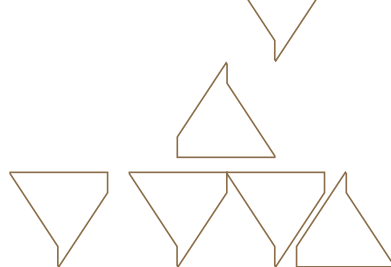
Francia

St. Germain 8

Cointreau 7

Francia

Barbieri Punch al rum	6
Barbieri Punch al mandarino	6
Barbieri Punch all'arancio	6
Zabov	5
Sambuca	5



MONTHEA pure, natural, tasty

Godetevi il tè al più alto livello. Una raffinata selezione di frutta ed erbe aromatiche dell'agricoltore biologico altoatesino

Tee genießen auf höchstem Niveau. Eine erlesene Auswahl an Früchten und Kräutern vom Südtiroler Biobauern

Enjoy tea at the highest level. A fine selection of fruits and herbs from the South Tyrolean organic farmer

Monaprikot	5
Albicocca / Aprikose / aprikot	
Monpink	5
Lampone / Himbeere / raspberry	
Monblue	5
Mirtillo / Schwarzbeere / blueberry	
Mongold	5
Mela / Apfel / apple	
Monberry	5
Frutti di bosco / Waldfrüchte / forest fruits	
Monmint	5
Menta piperita / Pfefferminze / pepper mint	
Monherbs	5
Erbe miste / Kräuter / herbs	

Monalp

5

Erbe alpine / Kräuter aus Höhenlagen / highland herbs

Monleaf

5

Erbe e camomilla / Kräuter und Kamille / herbs and chamomile

Monmilla

5

Camomilla / Kamille / chamomile

Darjeeling 1st Flush Seeyok (Black Tea) 5

Fresco-floreale-amabile nel sapore

Frisch-blumig-mild im Geschmack

Fresh-flowery-mild in taste

English Breakfast (Black Tea) 5

Verde-fresco-ricorda le verdure verdi

Grün-frisch-erinnert an grünes Gemüse

Green-fresh-reminiscent of green vegetables

China Sencha Lu Yu (Green Tea) 5

Erbaceo-fieno-aromatico-intenso

Frische Wiese-Heu-aromatisch-intensiv

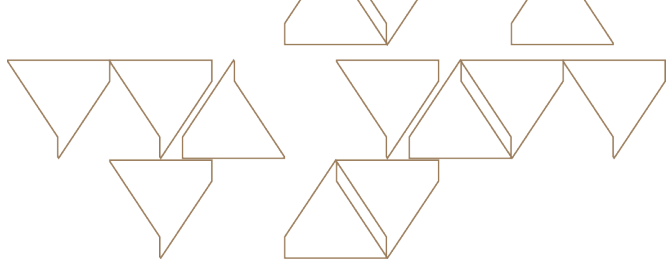
Fresh meadow-hay-aromatic-intense

Rooibos Supergrande 5

Ricco-profumo fruttato-dolcezza naturale-vaniglia

Üppig-fruchtiger Duft-natürliche Süße-Vanille

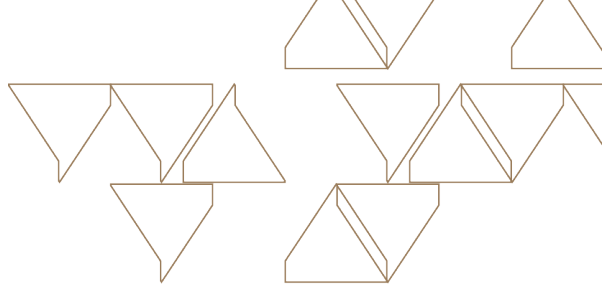
Lush-fruity fragrance-natural sweetness-vanilla



SOFT DRINKS

Gingerino	5
Sanbitter	5
Coca cola	5
Coca cola zero	5
Aranciata Polara	5
Chinotto Polara	5
Limonata Polara	5
Kohl mela Jonagold	5
Kohl Johannisbeere	5

Fever Tree tonic	5
Limestone tonic	5
Tomato juice Van Nahmen	6



BISTROT

Appetizer

KAMIN APERITIF

20

Arancinetto al ragù, gamberi in tempura, selezione di 2 formaggi e 2 salumi dal nostro banco

„Arancinetto al ragù“, Garnelen in Tempura Teig, Auswahl von 2 Käsesorten und 2 Aufschnitt von unserer Theke

„Arancinetto al ragù“, shrimps in tempura, selection of 2 cheeses and 2 cured meats from our counter

Bistrot Dinner

MENU

55

Il BISTRTOT DINNER è pensato per regalarvi un percorso tra tradizione e innovazione. Potrete personalizzare la vostra esperienza culinaria scegliendo due tra le cinque portate proposte. Il tutto completato da una nota di dolcezza ideata dal nostro Pastry Chef.

Das BISTROT DINNER; ein kulinarisches Erlebnis zwischen Tradition und Innovation, bei dem Sie zwei der fünf angebotenen Gerichte wählen dürfen. Abgerundet wird das Ganze durch eine süße Note, die von unserem Pastry Chef kreiert wurde.

BISTRTOT DINNER is a culinary experience which joins together tradition and innovation. You can choose two of the five dishes we propose. A sweet note created by our Pastry Chef will complete your experience.

ANTIPASTI / VORSPEISEN / STARTERS

Uovo bio su nido di spinaci, fonduta allo zafferano e limone , chips di parmigiano

Bio Ei auf Spinat, Safran-Zitronen-Fondue, Parmesan-Chips

Organic egg on spinach, saffron and lemon fondue, parmesan chips

Formaggio Silva croccante su polenta e Aceto Balsamico Tradizionale di Modena DOP

Knuspriger Silva Käse auf Polenta und Aceto Balsamico Tradizionale di Modena DOP

Crispy Silva cheese on polenta and Aceto Balsamico Tradizionale di Modena DOP

PRIMI / ZWISCHENGERICHTE / ENTREMENTS

Spaghettoni trafilato al bronzo, guanciale affumicato e cipollotto

Hausgemachte Spaghetti, geräucherte Schweinebacke und Frühlingszwiebeln

Home made spaghetti, smoked pork cheek and spring onion

Linguine, burro, acciughe del cantabrico e bottarga

Linguine, Butter, Sardellen aus dem Kantabrischen Meer und Rogen

Linguine, butter, anchovies from the Cantabrian sea and botargo

SECONDO / HAUPTSPEISE / MAIN COURSE

Pancia di vitello, confettura di mirtillo e rafano, purè di patate

Kalbsbauch, Heidelbeer-Meerrettich-Confitüre, Kartoffelpüree

Veal belly, blueberry and horseradish jam, mashed potatoes