

The wisdom of monastic cuisine

The ancient monastic cooking philosophy is centred on the art of simplicity and naturalness. The focus is on bringing out the unique flavours of each ingredient while ensuring that the dishes are easily digestible. Fresh, seasonal vegetables, herbs and fruits are preferred, and the value of food is held in high regard by using all parts of the products.

Plant based, wholesome, local.

Appetizer Etagere — 24

vegetables and grain

Mozzarella and cheese from hay milk

Bruschetta with mushrooms

Tartare of vegetables from Brixen — 19

smoking hood, herb mayonnaise,

Kamut brioche bread

Brixen autumn salads — 18

grapes, apple dressing, salt nuts,

croquant carrot pasta dough

Eisack Valley Wine soup — 14

cinnamon puff pastry grissino

Pumpkin cream soup — 14

herbs, bread cubes

Schlutzer Ravioli — 17

chard, spinach, mountain cheese

Potato-Gnocchi — 18 

Hokkaido pumpkin cream, thyme,
smoked Brixen Ricotta

Buckwheat Dumpling — 17 


Sauerkraut, black mustard soil

Termeno Risotto with Radicchio — 19 


blu cheese, pine nuts

Roesti from the organic potato — 21 

autumn oven baked vegetables,
mayonnaise from spring onions

Schmarren with spelt and whole grain — 13 

fermented fruits, dandelion sirup

Chocolate ball — 12 

hot raspberries, spruce honey ice cream,
buckwheat crumble

Fermented pine cones with fruits — 9 

mint sorbet, almond cone

Sweet plum dumpling — 14 

bitter chocolate and dark beer ice cream

From fields and meadows

Egg Tagliatelle — 17

with chantarelle sauce

Apple Strudel — 8

from the Gravensteiner apple
with lemon verbena cream

Locally produced meat

Speck and liver dumpling — 14

in beef consommé

Wienerschnitzel from the veal — 29

roasted potatoes, redberries

Filet from the Val di Vize trout — 29

roasted, carrot variety, almonds

Brased Deer shoulder — 35

polenta from Termeno,
vegetables, wild cranberries

Bratl from the Val di Funes Lamb — 35

the Lamb Ragout, braised with fried
potato gnocchi and the Lamb Nut,
roasted with vegetables

Monastery bread

100% »UrDinkel« semi-white flour, 24-hour dough fermentation with reduced yeast quantity.

Homemade sourdough following Hildegard von Bingen's recipe with galangal and bergamot.

Organic bakery Profanter, Brixen