

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

Carpaccio from the white asparagus, strawberries, hay milk mozzarella horseradish mousse, Easter bread, herbs, baked fried farm egg, fried potato slices, pink Sauerkraut

Tartare of root vegetables — 19

smoking hood, herb mayonnaise, Kamut brioche bread

Benedictine Salad Bowl — 18

spring salads, dandelion, sorrel, radish, apple, radish leaves dumpling, honey mustard dressing

Eisack Valley Wine soup — 14

cinnamon puff pastry grissino

Wild leeks cream soup — 14

herb crostini, mountain flowers

Monastery Schlutzer Ravioli — 18

chard, wild spinach, organic and regional grain flour, mountain cheese

Potato-Ravioli — 19 

Brimi ricotta, fresh asparagus,
wild herbs

Buckwheat cheese Dumplings — 18 

creamy spinach,
black garlic mayonnaise

Termeno Risotto — 19 

nettle, rhubarb, goat cheese

Á la minute Raviolo — 21 

filled with asparagus cream,
organic farm egg, spinach

Woodruff Panna cotta — 14 

puff pastry, strawberries, black nuts

Chocolate ball — 14 

hot raspberries, spruce honey ice cream,
buckwheat crumble

Jacobus Sorbet — 12 

mountain flower Granita, strawberries,
honey linseed, pine cones

Sweet southtyrolean apple — 15 

oven-warm Topaz apple tartlete,
Kissable apple, ricotta dumpling ice cream,
Granny Smith apple, caramel sauce

Springtime

Spelt Tagliatelle — 21

white veal ragout,
asparagus cream

White and green asparagus — 29

Rösti from the organic potato,
Bozen sauce, Easter ham

Filet from the white trout — 31

wild garlic sauce, vegetables,
potato purée

From the local meat

Beef Consommé — 15

Speck dumplings, vegetable julienne

The organic chicken from Öbersthof — 33

Baked chicken thighs, potato salad,
roasted chicken breast, vegetables,
local Polenta

Fillet of veal — 39

Lagrein jus, green asparagus,
broccoli puree, fried potato gnocchi

Wienerschnitzel from the veal — 29

roasted potatoes, redberries

The Lamb, roasted — 35

Brillenschaf Val di Funes, thyme jus,
spring vegetables, potato variation

The Liver of veal — 31

mustard-onion-sauce, spelt gnocchi,
caramelized Fuji apple

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

If you have any food intolerances, please don't hesitate to talk to our service staff.

Set meal — 3



vegetarian



vegan