

## A P E R I T I F

Weißer Port – Zitronenlimonade – gefrorene Trauben – Minze	7.50
Sprizz alkoholfrei	6.00
Prosecco – Limoncello – Eis	6.00
Gin – getrocknete Orange – Rosmarin – Granatapfelkerne – Tonic - Limonade	9.50

## S U P P E N

Geeiste Gurken Joghurtcreme - Shrimps	7.50
Gazpacho Andaluz*	6.50

## S A L A T E & V O R S P E I S E N

Rote Bete – Büffelmozzarella – Meerrettich – Cassissoße*	11.50
Burrata – Tomaten – Basilikum*	11.00
Rosa gebratenes Kalbfleisch – Kürbiskernvinaigrette	12.00
Eismeergarnelen – Wakame Algensalat – Mango - Kokosnußgelee	12.00
Südtiroler Speck – Cantaloupe Melone – Schüttelbrot	12.00
Meeresfrüchtesalat – Tomate - Zuckerscote	12.50

## H A U P T S P E I S E N

Blattsalate – Parmesan – Granatapfel – Kürbiskerne – Kernöl*	12.00
Linguini – Kalbsbolognese – Parmesan	18.50
Salad Nicoise: Thunfischsteak – Tomaten – Keniabohnen – Zwiebeln – Oliven – Wachtelei	19.50
Krustenbraten vom BIO Duroc Schwein – Krautsalat – Bratkartoffeln - Pfifferlinge	19.50
Wiener Schnitzel – Kartoffel- & Gurkensalat – Preiselbeeren	20.50
Linguini – Parmesan – Rinderfiletspitzen – Kirschtomaten	21.50
Rinderfilet – Gorgonzolasoße – Süßkartoffel – Blattsalat	28.50

## D E S S E R T

Steirereis (Vanilleeis mit Kürbiskernöl)	7.50
3erlei Sorbet – Mango – Himbeer – Kokos	7.50
Crème Brûlée von der Tonkabohne	8.00

\* = vegetarisch - Für eine Allergenliste fragen Sie bitte unseren Service.

# clara vere

R E S T A U R A N T & W E I N



## A P E R I T I F

White port – lemonade – frozen grapes – mint	7.00
Sprizz alcohol free	6.00
Prosecco – Limoncello – ice	6.00
Gin – dried orange – rosemary – pomegranate – Henry tonic	9.50

## S O U P S

Iced cucumber yoghurt creme – shrimps	7.50
Gazapcho Andaluz *	6.50

## S A L A D S & S T A R T E R S

Beetroot – buffola mozzarella – horseradish – Cassis sauce*	11.50
Burrata – tomatoes – basil*	11.00
Pink roasted veal – pumpkin seed vinaigrette	12.00
Deep water shrimps – Wakame alga salad - mango sauce – coconut jelly	12.00
South Tyrolian bacon – Cantaloupe melon – brittle bread	12.00
Sea food salad – tomatoe – snow peas	12.50

## M A I N C O U R S E S

Mixed salad– parmesan – pomegranate – seed oil - pumpkin seed*	12.00
Linguini – veal Bolognese – parmesan*	18.50
Salad Nicoise: tuna steak - sesame coat – tomatoes – Kenia beans – onions – olives – egg	19.50
Organic crust roast from the Duroc pig – cabbage salad – roasted potatoes – chanterelles	19.50
Wiener Schnitzel - potato & cucumber salad – cranberries	20.50
Linguini – parmesan – beef fillet stripes – cherry tomatoes	21.50
Beef fillet – Gorgonzola sauce – sweet potatoes – lettuce	28.50

## D E S S E R T

Styrian ice cream (Vanilla ice cream with pumpkin seed oil)	7.50
Three different sorbets	7.50
Crème Brûlée from Tonka beans	8.00

\*=vegetarian – for an allergy list pls contact our service