

Sunday, 30th August 2026

Menu

Please choose your dishes >>>>

Aperitivo

Hugo

6,90 €

Prosecco | Elderflower syrup

Sodawater | lemon | mint

Wines

WHITE

Chardonnay Kreuth

40 €

Winery Terlan

ROT

St. Magdalener classico "Antheos"

43 €

(Cuveè Lagrein and Vernatsch)

Winery Waldgries

Or would you rather have a glass?

Ask our staff about our wines

available by the glass.

Digestivo

Grappa „Castel Tyrol“ Barrique

5 €

Private distillery Unterthurner

Homemade Delights

*Our dinner menu is homemade
and freshly prepared.*

*All dishes are carefully handcrafted by our kitchen
team using primarily regional ingredients;
we do not use any pre-made products.*

*The Winkler family and all the staff
at Kiendl wish you
a delightful evening!*

At the buffet:

Selection of salads and vegetables

Homemade dressings

Soup / Appetizer

Vegetable Broth

Semolina dumpling

or

South Tyrolean 'Schlutzkrapfen'

Wheat and rye flour dumplings

Quark and spinach filling

brown butter | Grana Padano

Main Courses

'Vitello tonnato'

Slices of veal | tuna sauce

Potato and Swiss chard

or

Fried redfish fillet

Lime mayonnaise

Potato and Swiss chard

or

Grilled goat cheese from Vellau

Endive | Honey | Bread crisps

Dessert of the Day

'Heiße Liebe'

Freshly whipped vanilla ice cream

Raspberries

At the buffet:

Selection of ice cream

South Tyrolean cheese & chutney