

Monday, 31st August 2026

Menu

Please choose your dishes >>>>

Aperitivo

Zero Blueberry Spritz 6,90 €
Elderflower syrup Alpe Pragas
non-alcoholic sparkling fruit wine
mineral water, rosemary

Wines

WHITE

Sauvignon Winkl 38 €
Winery Terlan

RED

Lagrein „Greif“ 30€
Winery Kornell

Or would you rather have a glass?

Ask our staff about our wines
available by the glass.

Digestivo

Quince Selection 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

Parsnip soup
Sea bass

or

Homemade 'Maccheroni' noodles
Basil pesto | Cocktail tomatoes



Main Courses

Lamb noisette | thyme jus
Sweet potato pure | red cabbage

or

Pikeperch fillet | chives sauce
Sweet potato pure | red cabbage

or

'Pressknödel'
South Tyrolean pressed dumpling
Cabbage salad



Dessert of the Day

Ricotta Mousse
Saffron Pears | Nut Crumble



At the buffet:

Selection of ice cream
South Tyrolean cheese & chutney