

PURA MENÜ

STELLEN SIE SICH IHR EIGENES MENU ZUSAMMEN
create your individual menu

3 GANG MENU 59
mit Weinbegleitung (ein Glas pro Gang) +EUR 30
3 course menu
with wine menu (one glass per course) +EUR 30

5 GANG MENU 89
mit Weinbegleitung (ein Glas pro Gang) +EUR 50
5 course menu
with wine menu (one glass per course) + EUR 50

LETZTE MENUBESTELLUNG UM 20:30 UHR
LAST MENU ORDER AT 20.30 PM

VORSPEISE

CARPACCIO | LABLE ROUGE LACHS | HAMACHI |
PFIRSICH 19
*carpaccio | lable rouge salmon | hamachi |
peach*

BEEF TARTAR | BIO RIND | KAPER | TRUFFEL |
PETERSILIE | SALZIGE WAFFEL 21
*beef tartare | bio beef | caper | truffle |
parsley | salty waffle*

BURRATA | KATAIFI | WASSERMELONE |
CASHEW PESTO 17 🍷
*burrata | kataifi | watermelon |
cashew pesto*

SUPPE

RINDERCONSOMME | BIO RIND | 10
GRIESSNOCKERL | GEMUSE
*beef consommé | bio beef |
semolina dumpling | vegetable*

CONSOMME | TROPEA ZWIEBEL | KASESCHAUM | 12 🍃
ZWIEBEL CHUTNEY
*consommé | tropea onion | cheese foam |
onion chutney*

SALAT

WHITE TIGER GARNELE | MANGODRESSING | 22
SALAT | BROTCCHIP
*white tiger king prawn | mango dressing |
assorted salad | bread chip*

BAUERNSALAT | WALDPILZ | 16
ERDAPFEL | SPECK | CROUTON
*farmer's salad | mushroom |
potato | bacon | crouton*

GEMISCHTER BLATTSALAT | 7 🍃
HAUSVINAIGRETTE
*mixed salad |
house vinaigrette*

HAUSGEMACHTE PASTA

PAPPARDELLE SHORT RIBS TOMATE KRAUTER <i>pappardelle short ribs tomato herbs</i>	22
TAGLIOLINI PARMESANLAIB TRUFFEL BABYSPINAT <i>tagliolini parmesan loaf truffle baby spinach</i>	26 🍷
RAVIOLI TIROLER SPECK BUFFEL MOZZARELLA JUS <i>ravioli tyrolean bacon buffalo mozzarella jus</i>	24
GNOCCHI GORGONZOLA PISTAZIE FEIGE <i>gnocchi gorgonzola pistachio fig</i>	22 🍷

ARPURIA

hidden luxury mountain home

HAUPTSPEISE

WIENER SCHNITZEL | KRAUTERSCHWEIN | 26
ERDAPFEL | PREISELBEERE | ZITRONE

wiener schnitzel | herbal pig |

potato | cranberry | lemon

MAISHUHN SUPREME | SELLERIE | 30
WILDER BROKKOLI | ZITRUS JUS

corn chicken supreme | celery |

wild broccoli | lemon jus

ANGUS BEEF | ERBSE 200g 39

ERDAPFEL | PORTWEIN JUS 350g 49

angus beef | pea |

potato | port wine jus

LACHS FORELLE | VENERE REIS | 28

TEMPURA ZUCCHINI BLUTE

salmon trout | venere rice |

tempura zucchini blossom

CARNAROLI RISOTTO | PFIFFERLING | STEINPILZ | 26 🍷

CHAMPIGNON | PARMESAN SCHAUM

carnaroli risotto | chanterelle | porcini |

champignon | parmesan foam

GEGRILLTER BLUMENKOHL | 24 🍷

VANILLE | CHERRYTOMATE | GESALZENER CRUMBLE

grilled cauliflower |

vanilla | cherry tomato | salty crumble

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DESSERT

SACHER x 3 | VALRHONA SCHOKOLADE | MARILLE 12

sacher x 3 | valrhona chocolate | apricot

MOOSBEER KAISERSCHMARREN | BOURBON VANILLE EIS 18

blueberry kaiserschmarren | bourbon vanilla ice cream

TIRAMISU | AMALFI ZITRONE | MASCARPONE | MERINGUE 11

tiramisu | amalfi lemon | mascarpone | meringue

HEIMISCHE KASEVARIATION | NUSS | 2 PERSONEN 35

local cheese variation | nut | 2 persons

HAUSGEMACHTES EIS & SORBET 4

homemade ice cream & sorbet

BOURBON VANILLE
bourbon vanilla

SCHOKOLADE
chocolate

TONKA BOHNE
tonka bean

GIOTTO
giotto

ERDBEERE
strawberry

HIMBEERE
raspberry

KIRSCH
cherry

MARILLE
apricot

LIME-MINZE
lime-mint

PASSIONSFRUCHT | HAFER 
passionfruit frozen oat yoghurt

MOOSBEER | HAFER 
blueberry frozen oat yoghurt