



Trofana
ALPIN

A WARM WELCOME
AT OUR
RESTAURANT

*Our head chef
and his team
will spoil you with culinary delights*

LUNCH 11:30 A.M. - 02:00 P.M.
DINNER 06:00 P.M. - 10:00 P.M.

TROFANA ALPIN
BREAKFAST BUFFET
07:30 A.M. - 10:30 A.M.

QUALITY WINE FROM THE 0,7L BOTTLE

White wine

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		1/8l
2022	GRÜNER VELTLINER „FEDERSPIEL“ WINERY HASLINGER, MITTERARNSDORF	5,90
2022	WEISSBURGUNDER WINERY EGERMANN, ILLMITZ	6,10
2021	GEMISCHTER SATZ GV, GM, RI, ZF, WB WINERY LEO AUMANN, TRIBUSWINKEL	5,90

Red wine

2021	ZWEIGELT RESERVE WINERY SALZL ILLMITZ	6,10
2020	CUVÉE EQUINOX BF, ZW, ME WINERY REUMANN, DEUTSCHKREUTZ	6,00
2021	CABERNET SAUVIGNON RESERVE SANTA RITA, VALLE DE MAIPO	6,20

Aperitif

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GLASS PROSECCO 0,1L	5,50
GLASS CHAMPAGNE JACQUART MOSAIQUE 0,1L	15,00
KIR ROYAL 0,1L	6,50
MARTINI BIANCO ROSSO DRY 4CL	6,00
SHERRY MEDIUM DRY 4CL	6,00
CAMPARI ORANGE	8,00
APEROL SPRITZ PROSECCO SODA APEROL	7,20
HUGO PROSECCO SODA ELDERBERRY FRESH MINT	7,20
LILLET LILLET BLANC ORGANICS PURPLE BERRY	7,20
LIMONCELLO SPRITZ LIMONCELLO PROSECCO ORGANICS BITTER LEMON	7,20
ITALICUS SPRITZ ITALICUS (BERGAMOTTO) PROSECCO OLIVE	7,20

Starters

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1 GARLIC BREAD	5,50
MIXED SALAD	6,50
GREEN SALAD	6,50
BURRATA MARINATED TOMATOES MELON SALAD	17,50
BEEF CARPACCIO PARMESAN ROCKET SALAD BALSAMIC MAYONNAISE	21,00
BEEF TATAR <small>CA. 100G</small> BUTTER TOAST SRIRACHA MAYONNAISE	22,00

Soups

BEEF BROTH WITH SLICED PANCAKES	8,00
BEEF BROTH WITH BACON OR CHEESE DUMPLING	8,50
TOMATO SOUP WITH CROUTONS AND CREAM	10,00
SOUP OF THE DAY	8,50

Appetizers

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GREEK SALAD GREEN SALAD TOMATO CUCUMBER OLIVE FETA	17,00
CAESAR SALAD WITH CHICKEN	17,00 21,00
SMALLER PRAWN PAN 4 PRAWNS ARUGULA GARLIC PIRI-PIRI ROASTED BAGUETTE	20,00

Fish dishes

FILET OF TROUT PARSLEY POTATOES SPINACH BROWN BUTTER ALMONDS	20,00
GRILLED FILET OF ZANDER RISONI BELUGA LENSES BEURRE BLANC MINI VEGETABLES	22,00
PRAWN PAN 6 PRAWNS GARLIC PIRI-PIRI ROASTED BAGUETTE	26,00

Main dishes

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VIENNESE SCHNITZEL OF VEAL PARSLEY POTATOES CRANBERRIES	31,00
TYROLEAN ROAST BEEF WITH ONIONS BACON-JUS ROASTED POTATOES BACON BEANS	32,00
SADDLE OF DEER BLACK SALSIFY PUREE BABY BROCCOLI JUNIPER-CRANBERRIES SAUCE	47,00
BARBARIE DUCK RED CABBAGE POTATO NOODLES RED WINE JUS	39,50
ENTRECOTE CA. 200G FRENCH FRIES WINTER VEGETABLES PEPPER SAUCE HERB BUTTER	41,00
FILET STEAK CA. 200 G FRENCH FRIES WINTER VEGETABLES HERB BUTTER	44,00
PEPPER STEAK CA. 200 G FRENCH FRIES WINTER VEGETABLES PEPPER SAUCE HERB BUTTER	44,00

TROFANA PAN	27,50
PORK MEDALLIONS SPAETZLE	
VEGETABLES MUSHROOM CREAM SAUCE	
TRUFFLE TAGLIATELLE WITH CHANTERELLES	22,00
WITH 3 PRAWNS	29,00
VEGETABLE RISOTTO	18,50
LEAF SPINACH MINI VEGETABLES PARMESAN	
MUSHROOM RISOTTO	18,50

ab 2 Personen

CHÂTEAUBRIAND	49,50
FRENCH FRIES VEGETABLES SAUTEED MUSHROOMS	
PEPPERCREAMSAUCE SAUCE HOLLANDAISE	
<i>PRICE PER PERSON</i>	

For our small guests



MINIONS

SPAGHETTI WITH BOLOGNESE
OR
SPAGHETTI WITH TOMATO SAUCE
€ 10,00

SID
VIENNESE SCHNITZEL
WITH FRENCH FRIES
€ 19,00



SHREK
CHICKEN NUGGETS
WITH FRENCH FRIES
€ 12,00

WE ARE HAPPY TO PREPARE ALL OUR OTHER DISHES
IN SMALL PORTIONS FOR YOUR CHILDREN.

Desserts

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PANNA COTTA	7,00
SACHER CAKE WITH PISTACHIO ICE CREAM	7,00
PANCAKES WITH VANILLA ICE CREAM FILLED WITH APRICOT JAM OR NUTELLA	12,50
CHOCOLATE BROWNIE WITH MOCHA – MASCARPONE CHOCOLATE CRAMPLE COFFEE – ICE CREAM	14,00
RASPBERRY CAKE WITH MANGO SORBET	7,00

ENJOY YOUR MEAL
AND YOUR TIME WITH US!

Ice cream

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1 ICE CREAM SCOOP

2,20

MIXED ICE CREAM

6,00

VANILLA ICE CREAM | CHOCOLATE ICE CREAM

STRAWBERRY ICE CREAM | WHIPPED CREAM

VANILLA - CHOCOLATE - KISS

8,00

3 SCOOPS VANILLA ICE CREAM | CHOCOLATE SAUCE

WHIPPED CREAM

BLACK FOREST CUP

8,00

2 SCOOPS CHOCOLATE ICE CREAM |

1 SCOOP VANILLA ICE CREAM | RUM CHERRIES

CHOCOLATE CRUMBLES

SORBETS: 1 SCOOP

MANGO

2,50

LEMONS

2,50

APRICOT

2,50

RASBERRIES

2,50