

DEAR GUEST!

A WARM WELCOME
TO OUR RESTAURANT
„TROFANA ALPIN“



OUR EXECUTIVE CHEF AND HIS TEAM
WILL COOK FOR YOU
AT LUNCH: FROM 11:30 A.M. - 02:00 P.M.
IN THE EVENINGS: FROM 06:00 P.M. - 10:00 P.M.

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

QUALITY WINE FROM THE 0,7 L BOTTLE

WHITE WINE:

		€ 1/8 L
2018	GRÜNER VELTLINER „FEDERSPIEL“ FASS 7 WEINGUT HASLINGER, MITTERARNSDORF	5,20
2018	WEISSBURGUNDER FALKENSTEIN RESERVE WEINGUT DÜRNSTEIN, FALKENSTEIN	5,20
2018	GEMISCHTER SATZ GV, GM, RI, ZF, WB WEINGUT LEO AUMANN, TRIBUSWINKEL	5,00

RED WINE:

2016	ZWEIGELT RESERVE SEEWINKELHOF SALZL ILLMITZ	5,50
2017	CUVÉE EQUINOX BF, ME, ZW WEINGUT REUMANN, DEUTSCHKREUTZ	5,50
2016	CABERNET SAUVIGNON RESERVE SANTA RITA, VALLE DE MAIPO	5,40

APERITIF

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GLASS PROSECCO 0,1 L	5,00
GLASS CHAMPAGNE LAURENT-PERRIER 0,1 L	15,00
KIR ROYAL 0,1 L	6,00
MARTINI BIANCO/ROSSO/DRY	5,00
SHERRY MEDIUM/ DRY	5,00
CAMPARI ORANGE	7,50
APEROL SODA SODA AND APEROL	5,00
APEROL SPRITZ PROSECCO, SODA AND APEROL	7,50
HUGO PROSECCO, SODA, ELDERBERRY AND FRESH MINT	7,50
LILLET LILLET BLANC AND FENTIMENTS ROSE	7,50

STARTERS

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1 GARLIC BREAD	4,00
BURRATA WITH TOMATO BASIL PESTO, PINE NUTS AND ROCKET SALAD	12,00
CARPACCIO OF BEEF WITH PARMESAN AND ROCKET SALAD	16,00
SAVOURY BEEF TATAR WITH TOAST AND BUTTER	100 g 17,00 200 g 27,00

SOUPS

BEEF BROTH WITH SLICED PANCAKES	5,00
BEEF BROTH WITH BACON DUMPLINGS	6,00
MUSHROOM CREAM SOUP WITH GLAZED BROWN MUSHROOMS	7,50

SALADS

(OPTIONALLY HOUSE OR ITALIAN DRESSING)

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MIXED SALAD	SMALL	5,50
	LARGE	6,50
MIXED GREEN SALAD	SMALL	5,50
	LARGE	6,50
TROFANA SALAD		
WITH STRIPS OF TURKEY		13,50
WITH STRIPS OF BEEF FILET		17,00

WARM APPETIZERS

TYROLEAN SCHLUTZKRAPFEN	10,00
FILLED WITH SPINACH, SERVED WITH BROWN BUTTER, PARMESAN AND FRESH CHIVE	
PRAWN PAN	13,00
WITH ROCKET SALAD, PIRI PIRI AND ROASTED BAGUETTE	
SCALLOPS	18,00
WITH TRUFFLED RIBBON NOODLES, SUGAR PEA PODS AND HERB OIL	

FISH

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TROUT FILET WITH PARSLEY POTATOES, LEAF SPINACH AND BROWN BUTTER	18,00
GRILLED PIKE-PERCH FILET WITH CELERY PUREE, VERJUS AND GLAZED CELERY	18,00
GRILLED ST. PETER'S FISH WITH POTATO CELERY PUREE, SOY FOND AND CORIANDER	20,00

MAIN COURSES

VIENNESE SCHNITZEL WITH PARSLEY POTATOES AND CRANBERRIES	OF PORK OF VEAL	16,00 23,00
TYROLEAN ROAST BEEF WITH ONION BACON SAUCE, POTATO ROESTI AND GREEN BEANS WRAPPED IN BACON		22,00
60X60 STEWED OX WITH RED WINE JUS, BAKED THYME POLENTA AND WINTER VEGETABLES		22,00
SOUS VIDE COOKED DUCK BREAST WITH RED CABBAGE CREAM, ORANGE CARAMEL CHESTNUTS AND GLAZED ENDIVIE (60X60)		26,00

TROFANA CLASSICS

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TROFANA PAN WITH MEDALLIONS OF PORK, SPAETZLE, CARROTS AND MUSHROOM CREAM SAUCE	19,50
TENDER STEWED LAMB WITH CARROT PUREE AND WINTER VEGETABLES	19,50
ESCALOPE FROM DEER WITH APPLE RED CABBAGE, CROQUETTES AND CRANBERRY JUS	22,00
TENDERLOIN TIPS „STROGANOFF“ À LA TROFANA WITH MUSTARD SAUCE, TAGLIATELLE AND VEGETABLES	26,00
ENTRECÔTE 240 g WITH FRENCH FRIES, VEGETABLES, JUS AND HERB BUTTER	30,00
FILET STEAK 200 g WITH HERB BUTTER, FRENCH FRIES AND WINTER VEGETABLES	32,00

TROFANA CLASSICS

FOR 2 PEOPLE AND MORE
(PRICE PER PERSON)

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FONDUE „CHINOISE“ BEEF FILET, PORK FILET, TURKEY FILET, WITH BAKED POTATO, FRENCH FRIES AND DIFFERENT SAUCES	34,00
CHÂTEAUBRIAND WITH FRENCH FRIES, MUSHROOM SAUTÉ, VEGETABLES, PEPPER CREAM SAUCE AND SAUCE BÉARNAISE	34,00

IT'S FUN TO GET TOGETHER
AND HAVE SOMETHING GOOD TO EAT
AT LEAST ONCE A DAY.
THAT'S WHAT HUMAN LIFE IS ALL ABOUT.
- ENJOYING THINGS-

JULIA CHILD

KIDS MENU

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MINIONS

SPAGHETTI WITH BOLOGNESE 8,00
OR
SPAGHETTI WITH TOMATO SAUCE 7,00

SID

VIENNESE SCHNITZEL
WITH FRENCH FRIES

8,00



FROZEN 8,00
ESCALOPE WITH CREAM SAUCE
AND RICE



SHREK

SAUSAGE WITH FRENCH FRIES

6,00

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

DESSERTS

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PANNA COTTA	5,00
TIRAMISU	6,00
PINEAPPLE CARPACCIO WITH GRAND MARNIER AND VANILLA ICE CREAM	8,00
DARK AND WHITE CHOCOLATE MOUSSE WITH RAGOUT OF BERRIES	8,00
APPLE STRUDEL WITH VANILLA ICE CREAM, WHIPPED CREAM AND WARM VANILLA SAUCE	8,00
PANCAKES WITH VANILLA ICE CREAM FILLED WITH APRICOT JAM OR NUTELLA	10,00
KAISERSCHMARREN WITH APPLE PUREE AND STEWED PLUMS	11,00
CURD DUMPLINGS 3 PIECES FILLED WITH CHOCOLATE APRICOT PRALINE SERVED WITH STEWED APRICOTS AND YOGHURT ICE CREAM	12,50

ENJOY YOUR MEAL
AND THE TIME WITH US!

ICE CREAM

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1 SCOOP OF ICE CREAM	1,50
MIXED ICE CREAM <i>VANILLA-, CHOCOLATE- AND STRAWBERRY ICE CREAM</i> WITH WHIPPED CREAM	4,80
MOCHA SORBET	5,00
VITAMIN BOMB <i>YOGHURT AND LEMON SORBET</i> WITH BERRY RAGOUT	5,50
VANILLA - CHOCOLATE - KISS <i>3 SCOOPS VANILLA ICE CREAM</i> WITH CHOCOLATE SAUCE AND WHIPPED CREAM	6,00
BLACK FOREST CUP <i>2 SCOOPS OF CHOCOLATE ICE CREAM</i> <i>1 SCOOP VANILLA ICE CREAM</i> WITH RUM CHERRIES	6,00

