

Grüner's Book of Fine Food.

Pleasures of fine dining.

Taste and aroma.

Meat and fish.

Sweet and savoury.

Stories about food.





With body and soul.

It's become a complete book. Full of joy from the moment of its creation, full of joy at the mutual commitment to quality, the art of cooking and regional sourcing – a joy shared by the Grüner family and their team of chefs, but also a passion extending far beyond the kitchen.

If you go about your work with such passion, then you're not simply writing a menu, you're creating a book about food. As guests leaf through it and try to choose, their taste buds must begin to tingle in anticipation of the real treats ahead, their appetite whetted for the enjoyment to follow. You simply have to savour the moment, heighten your expectations, so that, when it comes to the actual tasting, the experience is so much more intense.



Hors d'oeuvres.

Something special
right from the start.
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Local beef now plays an important role for us, but more about that later. What you can be certain of right from the start is the unparalleled quality of the carpaccio and the tartare. Or sample the original South Tyrolean bacon with our home-made bread or the delicious snails with herb foam. Whatever you choose, your meal will get off to an incomparable start.

■ Steak tartare ^{A,C,D,F,M} of locally-sourced beef with butter and toast	€ 13.90
Carpaccio of locally-sourced beef ^{A,C,F,G,M,O,P} with rocket salad, Parmesan cheese and white bread	€ 12.50
1/2 dozen snails ^{A,C,F,G,L,M,R} with herb foam and toast	€ 8.50
South Tyrolean bacon ^{A,C,F,L,M} with cantaloupe melon and crusty home-made bread	€ 8.50
Buffalo mozzarella cheese · vegetarian · ^{A,F,G,H} with tomatoes and crusty home-made bread	€ 7.90

Soups.

- **Grüner's soup tureen** ^{A,C,G,L} € 7.90
with liver dumplings, semolina dumplings, meat dumplings, noodles and root vegetables. A hearty but exquisite speciality from the Ötz Valley that tastes even better the second time round.
- Grey cheese soup** ^{A,C,F,G,L} € 4.90
with diced bacon and black bread croutons
- Bacon dumpling soup** ^{A,C,G,L} € 4.90
Can you fall in love with a dumpling? You'd better believe it!
- Pancake fritter soup** ^{A,C,G,L} € 4.00
An aromatic beef broth with strips of home-made pancake.

Black bread croutons and pancake fritters.

Dumplings and gnocchi and noodles and fresh root vegetables - put them all together and you get the hearty but exquisite Ötz Valley speciality that you really have to try. The Swiss call them Flädli, for the Tyroleans they're more modestly described as Frittaten - but in terms of taste there's nothing to beat them. Or maybe you'd prefer a grey cheese soup. So, please, just choose whatever takes your fancy.





Salads.

Gourmet Salad ^{A,C,F,G,L,M} € 12.50

A colourful blend of crispy leaf salads with chicken breast strips, cucumber, tomatoes, bell peppers, sweet corn, egg, cocktail dressing and bread

Ötz Valley farmer's salad ^{A,C,F,G,L,M} € 10.90

Crispy leaf salads, potatoes, bacon, oil and vinegar dressing and bread. It's an inspiration, but you won't have to take up farming!

Side salad ^{A,C,G,L,M} € 4.90

Vitamin-rich seasonal salads with an oil and vinegar marinade

Raw vegetables,
marinated or
garnished.

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A salad rarely comes on its own, because it's usually chosen to complement a fine dish. But we place no restrictions on your freedom of choice – have it as a starter or a side dish. But if you choose the salad on its own, then we will usually serve it with a splendid garnish. Even ascetics would not want to deprive themselves completely of chicken breast strips or crispy bacon. Why would they?

Dumplings.

All vegetarian, of course.

Spinach dumplings ^{A,C,G,L,M} € 10.50
with brown butter and Parmesan cheese

Buckwheat dumplings ^{A,C,G,L,M} € 10.50
with organic Tyrolean cheese

Beetroot dumplings ^{A,C,G,L,M} € 10.50
with a creamy herb sauce

■ The dumpling trio ^{A,C,G,L,M} € 12.50
Spinach dumpling, organic cheese dumpling and
beetroot dumpling.
It's hard to choose your favourite from these three -
now you don't have to.

*All our dumpling dishes are served with a bowl of fresh
wild herb salad.*

Dumplings –
an Austrian combo.

A synonym for a dish of
dough balls. Dumplings
are not only adored, but
passionately celebrated in
song. They're not just a
complement to the Sunday
roast, however.
They can also be enjoyed as
a vegetarian dish, presented
in imaginative ways to
delight the eye and whet
the appetite, and made
with beetroot or buckwheat
accompanied by organic
Tyrolean cheese or a creamy
herb sauce. Let's face it, these
are dumplings to die for.





*It's all part of our shared commitment.
No compromises – made by hand, right from
the start. Always and everywhere.
And you can taste the difference!*

The finest home-made noodles.

Pappardelle ^{A,C,G,M} € 12.50
with chicken breast strips, curry and fruit

Tagliatelle ^{A,C,L,M} € 10.50
with tomatoes, ham, bacon, mushrooms, onion

■ Pasta pockets · vegetarian · ^{A,C,L,M} € 10.50
Honi soit qui mal y pense ...
Pure vegetarian, with a cep mushroom filling, brown butter and tangy mountain cheese. Take plenty of time so that you really enjoy the flavours.

Lasagne al forno ^{A,C,G} € 10.50
Delicious, lovingly crafted layers of home-made pasta with Bolognese mincemeat and a Béchamel sauce. Close your eyes and you're in an Italian trattoria!



Ravioli Tirolesi.

Or simply Schlutzkrapfen, as they're known in these parts. The Italians liken them to ravioli because the Tyrolean version also has a filling, sometimes with fresh cep mushrooms for example. In Austria they're called Steinpilze, 'stone' mushrooms. Any idea why? It's because the flesh is one of the hardest of all types of mushroom! You can also look forward to enjoying other home-made pasta dishes: pappardelle with a hot chicken breast curry or the classic lasagne "al forno".



Once a meal made from leftovers,
this is now back in good company, which is no
surprise at all.





Socially unacceptable?
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Tyrolean Gröstl was originally nothing more than using the leftovers from the Sunday roast for the Monday meal. In other words, not exactly something you would have offered guests. Today, however, it's perfectly acceptable to do so because Gröstl is much appreciated whatever the day of the week. In our "Plain & Simple" category it's one of our most popular dishes, along with the vegetable pan-fry and the cream cheese spätzle. The succulent pork ribs with baguette, always a very tempting combination, are another highlight.

Plain & simple.

Pork ribs ^{A,F,G,M,P} € 12.50
with garlic baguette

■ Tyrolean Gröstl ^{A,F,G,M,P} € 11.80
With fried egg and coleslaw. A dish which used to be made from leftovers has now once more resumed its rightful place in traditional cuisine.

Vegetable pan-fry · vegetarian · ^{G,L} € 11.80
Thoroughbred vegetarian. Fresh high-quality vegetables, in perfect harmony with firm, regionally sourced potatoes.

Ötz Valley cream cheese spätzle · vegetarian · ^{A,C,G,L} € 10.50
Vegetarian but hearty fare.
Hand-cut spätzle served with plenty of fresh mountain cheese are pure poetry for pasta lovers.



For top quality, you need lush pastures.

*Superb regional quality,
selected with care.*

For Austrians the red and white spotted Fleckvieh cattle of the Alpine foothills are a familiar sight. With their distinctive white heads and legs, this breed is one of the most important in Austria and farmed all over the Alpine region for their highly desirable beef.

Originally the breed goes back to the domestic cattle in the Simmental Valley in the Bernese Oberland. What makes their meat so special is its aromatic flavour, which is most likely due to the fact that the animals originate from the Swiss Canton famed for its slow pace of life and where there's no such thing as stress. It is, quite simply, regarded as the best meat from the mountain pastures and plays a major part in enriching the region's gourmet cuisine. Our "Simmental beef" is sourced from selected breeders in the region and is delivered twice a week.

But when it comes to veal, pork and chicken, Fleischhof Oberland with its "Homeland Specialities" range is our partner. Fleischhof Oberland sources its high-quality meat exclusively from local farmers whose reputation has stood the test of time. The trust we have in our suppliers means we can guarantee the highest standards of freshness and quality.

Roast, grilled & baked.

- **Beef fillet steak** ^{A,C,F,G,L,M,O} € 31.80
either with creamy pepper sauce, seasonal vegetables and French fries
or with mushrooms, herb butter, seasonal vegetables and potato medallions
- Roast beef and onions** ^{A,F,G,L,M,O} € 19.80
with green beans and roast potatoes
- Steak sandwich** ^{A,C,F,G,L,M} € 19.80
Beef fillet on toast with a salad
- Veal cordon bleu** ^{A,C,G,L,M,O} € 19.80
with French fries and salad
- Grüner's grill platter** ^{A,F,G,L,M,O} € 18.80
Grilled delicacies of beef, pork, chicken with grilled vegetables and French fries
- **Pork medallions** ^{A,C,F,G,O} € 18.80
with a creamy mushroom sauce, seasonal vegetables and home-made egg spätzle
- Wienerschnitzel (veal escalope)** ^{A,C,G,L,M,O} € 18.50
with French fries and salad
- Loin of pork steak** ^{A,C,F,G,O} € 16.80
with a creamy mushroom sauce, seasonal vegetables and potato medallions
- Bauernschmaus (Farmer's feast)** ^{A,C,F,G,L,M,O} € 16.50
Roast pork, smoked pork, gravy, sauerkraut and bacon dumplings
- Roast pork** ^{A,C,F,G,L,M,O} € 14.50
with gravy, sauerkraut and bacon dumplings



Beef, veal, pork and chicken.

Whether the beef fillet steak is truly tender and juicy depends entirely on the quality of the meat. Exactly the same applies to veal, pork or chicken. You can enjoy fine dining with every kind of dish in Grüner's restaurant. And if you don't want to make the choice yourself, we can recommend our grill platter with delicious beef, pork and chicken.



Simply can't resist a roast joint?
Pork and veal are available by
prior request!

Classics.

Saddle of veal ^{A,C,F,G,L,M,O} € 34.50
with herb crust, courgettes
and almond balls

Rack of lamb ^{A,C,F,G,O} € 26.50
with thyme jus, Mediterranean vegetables
and polenta

■ Entrecôte ^{A,C,G,M} € 21.80
with rocket salad, glazed cherry tomatoes,
Parmesan cheese, olive oil and potato medallions

for 2 people

■ Chateaubriand ^{C,G,L,M,O} € 68.00
with Béarnaise sauce, seasonal vegetables,
French fries and roast potatoes

Flambéed meat brochette ^{A,F,G,L,M,O} € 63.00
Fillet of beef, pork, chicken breast, seasonal vegetables,
French fries and roast potatoes



Of rank
and status.

It has a ring of the French
nobility: Chateaubriand
and entrecôte.

But it does indeed taste
like a class act and clearly
shows where haute cuisine
is at home: in Tyrol!

For the first time lamb
also plays a key role here,
though tenderloin and
cutlet need no introduction.

For two or more people we
recommend a trio of meats,
which won't make your
decision any easier at all.





Two delicious fish dishes.

Two fish whose habitats could not be more different. The zander prefers gently flowing local waters, while John Dory is a typical sea dweller. Seen in this light, it quickly becomes clear why the placid zander revels in saffron sauce with tagliatelle, while the John Dory is much more at home with sauce tartare and potatoes with fresh wild herbs.



Fish, exquisitely pan-fried and baked.

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|--|---------|
| Zander fillet ^{A,C,D,G} | € 19.80 |
| with saffron sauce, a bed of vegetables and home-made tagliatelle. This delicious fish needs no further explanation. It's simply superb. | |
| ■ Baked John Dory fillet of fish ^{A,C,D,E,G,L,M} | € 19.80 |
| with parsley potatoes, sauce tartare and fresh wild herbs | |

Children's menu.

Wienerschnitzel (*veal escalope*)^{A,C,O} € 8.50
with seasonal vegetables and French fries

Grill platter^{A,C,F,G,L,M} € 8.50
with seasonal vegetables and French fries

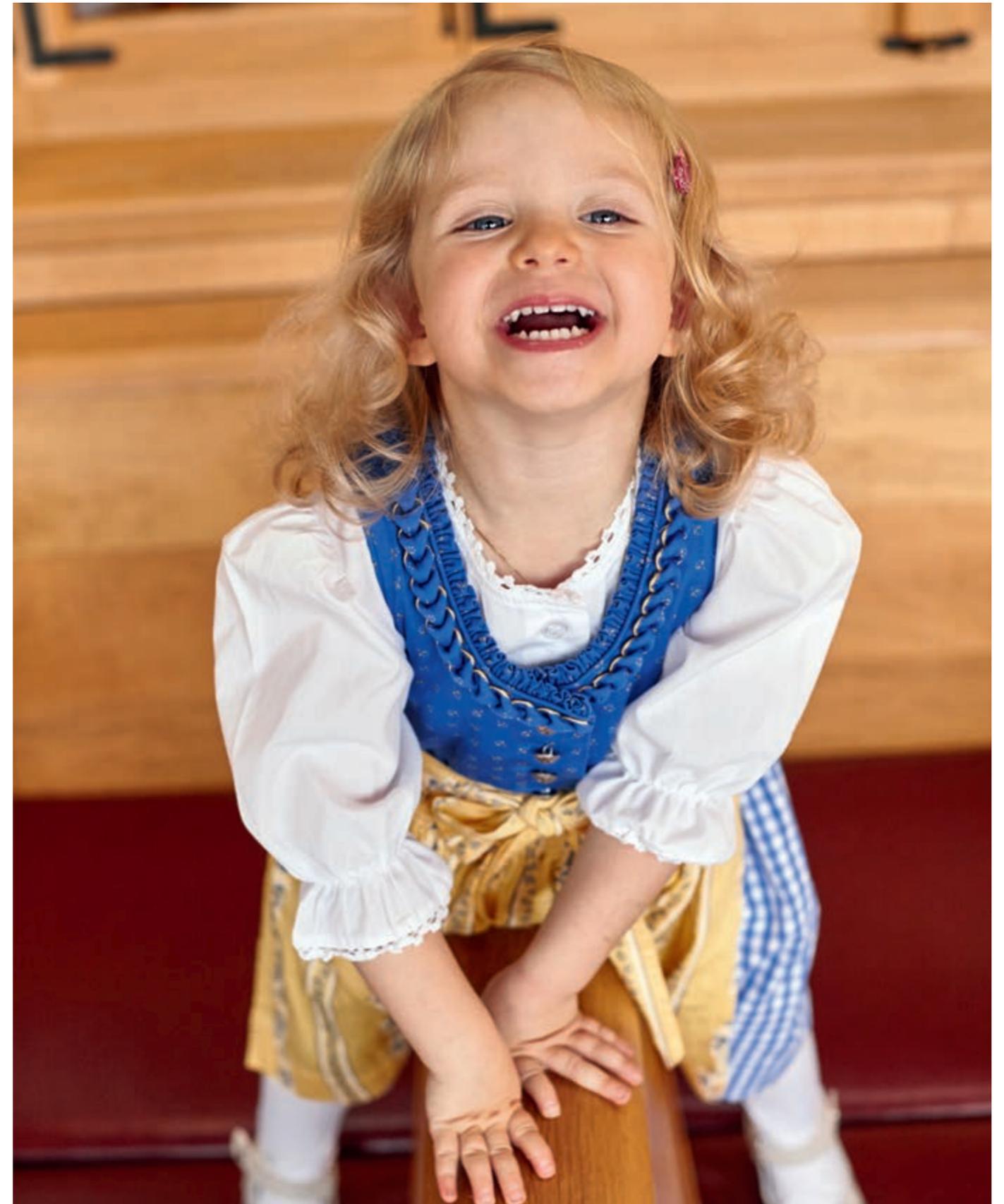
■ Frankfurt sausage(s)^{A,F,G,L,M,O} € 7.50
with French fries

Spaghetti^{A,C,G} € 6.50
with a meat ragout or tomato sauce

Portion of French fries^{A,L,O} € 3.90

Why there are no
Viennese-style
sausages in Tyrol.

This is an incredible
story! Because Viennese
sausages are so popular
everywhere, it was
decided that people living
outside Austria should
have first choice, and
they stuffed themselves!
And that's why there are
none left here!
So an alternative had to
be found, and quickly.
And Frankfurters were
just what we were looking
for. But we still have
Wiener Schnitzel and
other opportunities
to fill your tum.





Why a dessert is
necessary.
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With the hors d'oeuvre you
adventurously prepared
yourself for the main
course – now it's time to
finish off with something
sweet! We recommend a
divine drizzled creation
that renders any dessert
wine superfluous: wine
noodles. If you'd prefer a
less filling dessert, then
choose a parfait or a
sorbet. Or something really
traditional: an emperor's
pancake or perhaps a
small strudel.

Sweet finale.

Kaiserschmarrn (<i>Emperor's pancake</i>) ^{A,C,G} Fresh & home-made, with apple purée, on request with or without raisins	€ 10.50
■ Wine noodles ^{A,C,O} Thumb-thick semolina noodles, rolled in a breadcrumb and egg mixture, briefly deep-fried and served in a deep plate. And then finally drizzled with hot mulled wine – you simply have to taste it.	€ 7.50
Parfait of the season ^{C,G} A semifreddo for a right royal finale – beyond your wildest dreams. You're in for a surprise ...	€ 6.90
Sorbet of the season with sparkling Prosecco	€ 6.50
Apple strudel ^{A,C,G} Fresh & home-made, served warm	with vanilla sauce € 4.20 or whipped cream € 3.80

Or specialties from our ice-cream menu.



Snack time.

Grüner's
home-made sausage.
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Not just for snack time.
But also something to take
home. Grüner's home-
made sausage is actually
something rather special.
It's really tasty, but also
delicate on the palate.
Once tasted, it's very
morish. Especially
in combination with
horseradish or mustard
and Grüner's home-made
bread, its taste is an
incomparable delight.

Snack board ^{A,C,F,G,L,M,O} € 13.50

South Tyrolean bacon, salami, smoked sausage,
various Tyrolean cheeses, butter, horseradish, mustard,
pepperoni and onion

Cheese board ^{A,F,G} € 11.50

Various Tyrolean cheeses

Swiss sausage salad ^{A,C,F,G,L,M} € 7.80

Sausage, cheese, onion, bell pepper and
gherkins with oil and vinegar

Goulash soup ^{A,C,F,G,L} € 5.80

A hearty delicacy of Hungarian origin

Home-made sausage ^{A,F,L,M,O} € 5.80

with horseradish and mustard

All snack dishes are served with our home-made bread.

Party time.

You have good reason to celebrate: perhaps a birthday, an anniversary, an order you've just won. Whatever the occasion, now that you've begun to enjoy a very close relationship with Grüner's Book of Fine Food, you might like to share this discovery with friends and celebrate at a private function with supporting programme.

We'd be delighted to host your special event here in Grüner's restaurant. We'll advise with the planning and organise everything you want for this special occasion. You can choose from three private function rooms of different sizes. For 10 to 20 people, for 20 to 40 people, or for 40 to 110 people. Please speak to Matthias Grüner - and he'll make sure you get a great deal.

Dear Guests!

If you suffer from an allergic reaction to any particular foods or ingredients, you need to be quite certain what each dish contains. Usually you will, of course, know your "Achilles heel" and be able to avoid the relevant allergens. But don't let anything spoil your appetite. And enjoy your meal without a concern!

By way of clarification and to establish the position regarding possible liability, we recommend you look at the following additional explanations or notes on the menu and drinks list.

- A symbol is added if the identified items or products made from them are present as an ingredient in the end product.
- The 14 main allergens are identified in accordance with the statutory provisions of the EU Regulation on the Provision of Food Information (1169/2011).
- There are also other items which can cause food allergies or intolerances.
- We exercise the greatest care in preparing our meals. However, in addition to the listed ingredients, traces of other items used in the production process in the kitchen may be present.

Symbols and identification of allergens:

- A Cereals containing gluten
- B Crustaceans
- C Eggs
- D Fish
- E Peanuts
- F Soya
- G Milk and lactose
- H Edible nuts
- L Celery
- M Mustard
- N Sesame seeds
- O Sulphur dioxide and sulphites
- P Lupin
- R Molluscs



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