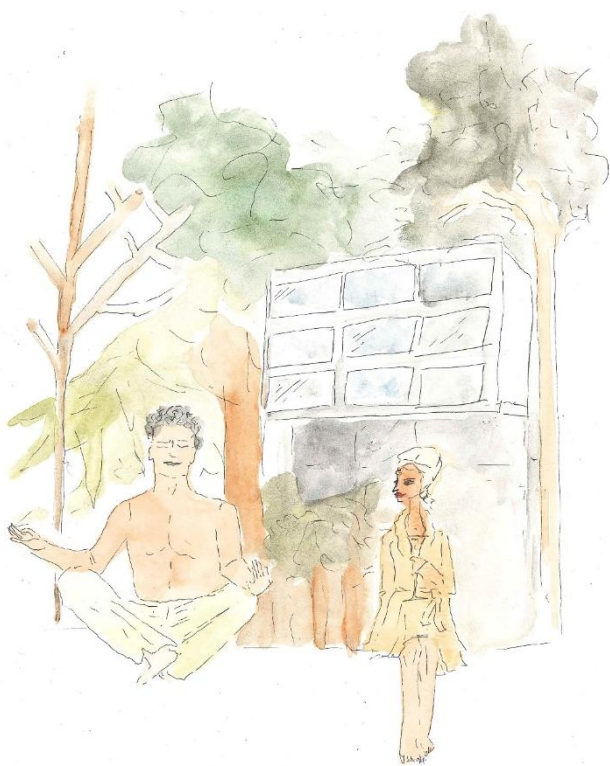




"IT IS TIME TO BE DRUNK! SO AS NOT TO BE THE MARTYRED
SLAVES OF TIME, BE DRUNK, BE CONTINUALLY DRUNK! ON WINE,
ON POETRY OR ON VIRTUE AS YOU WISH."

Charles Baudelaire

ÖFFNUNGSZEITEN SALTINO-BAR: 18 – 23 UHR

FÜR BESTELLUNGEN AUSSERHALB DER ÖFFNUNGSZEITEN WENDEN
SIE SICH GERNE AN DIE REZEPTION

ORARI DI APERTURA SALTINO-BAR: ORE 18 – 23

PER ORDINI AL DI FUORI DEGLI ORARI DI APERTURA,
SI PREGA GENTILMENTE DI RIVOLGERSI ALLA RECEPTION.

OPENING HOURS SALTINO-BAR: 6PM – 11PM

PLEASE COMMUNICATE YOUR ORDER OUTSIDE THE
INDICATED OPENING HOURS TO OUR FRONT DESK

Wine by glass...



...sparkling

PARLEIN SÜDTIROLER SEKT. ARUNDA.13
FRANCIACORTA CUVÉE PRESTIGE. CÀ DEL BOSCO.14
CRÉMANT DE LA BORGOGNE. ANDRÉ DELORMÉ. 13

...white

CHARDONNAY. ALOIS LAGEDER.9
CUVÉE GLORIA DEI. SAUVIGNON I PINOT BIANCO I
RIESLING. EICHENSTEIN. 10
WEISSBURGUNDER SETARIA. SEPPI.10
GEWÜRZTRAMINER KLEINSTEIN. KELLEREI BOZEN.9

...red

VERNATSCH ALTE REBE GSCHEIR. GIRLAN. 9
CUVÉE IL CONTE. LAGREIN | MERLOT | CABERNET.
MANINCOR.10
GRAN LAREYN SCHWARHOF. LOACKER.10
MARCHE ROSSO CUVÉE. TENUTA DI FRA'.10

...sweet

GEWÜRZTRAMINER CRESTA. ROTTENSTEINER.14

...Sherry & Portwine

SHERRY
OLOROSO 15 YEARS WILLIAMS & HUMBERT.14

PORTWEIN
PORTO 10 YEARS GRAHAM'S.15

Cocktails

APEROL SPRITZ

LOCAL SPARKLING WINE, APEROL, SODA WATER.11

CAMPARI SPRITZ

LOCAL SPARKLING WINE, CAMPARI, SODA WATER.11

SELECT SPRITZ

LOCAL SPARKLING WINE, SELECT, SODA WATER.11

SALTINO HUGO

LOCAL SPARKLING WINE, ELDERFLOWER BIO, LAVENDER, SODA.11

KIR ROYALE

CHAMPAGNE, CRÈME DE CASSIS.21

NEGRONI

GIN Z44, CAMPARI, VERMOUTH ANTICA FORMULA.15

AMERICANO

CAMPARI, VERMOUTH ANTICA FORMULA, SODA.12

HEMINGWAY DAIQUIRI

RUM, MARASCHINO, GRAPEFRUIT, LIME.17

OLD FASHIONED

BOURBON, ANGOSTURA, SUGAR SYRUP.15

BEES KNEES

GIN HENDRICKS, LEMON JUICE, HONEY BIO.15

ESPRESSO MARTINI

VODKA, KAHLUA, CREME DE CACAO, ESPRESSO.17

MANHATTAN

BOURBON, ANTICA FORMULA, ANGOUSTURA.15

MARGARITA

TEQUILA, COINTREAU, LIME, SALT.17

WHISKY SOUR

WHISKY BOURBON, LEMON, SUGAR.15

BLOODY MARY

VODKA, TOMATO JUICE, LEMON, WORCESTERSHIRE,
TABASCO, FLEUR DE SEL, BLACK PEPPER.15

PIMM'S CUP

PIMM'S, GINGER ALE, CUCUMBER, LEMON, ORANGE,
MINT.15

FRENCH.75

CHAMPAGNE, GIN, LEMON.21

GIN FIZZ

GIN, LEMON, SUGAR, SODA WATER.15

MOSCOW MULE

VODKA, LIME, GINGER BEER.15

Mocktails

SALTINO HUGO ANALCOHOLIC

SANBITTER WHITE, ELDERFLOWER BIO, LAVENDER SYRUP,
SODA.11

APEROL SPRITZ ANALCOHOLIC

PINK GRAPEFRUIT, GINGERINO, AROMATIC TONIC
WATER.11

BEE'S KNEES ANALCOHOLIC

NON – ALCOHOLIC GIN, LEMON JUICE, HONEY BIO.15

GINGER MULE ANALCOHOLIC

LIME, GINGER BEER, SODA WATER.11

Beer

BEER ON TAP

PILS 0,4 REGIONAL FORST.8

BOTTLED BEER

KELLERPILS 0,33 REGIONAL GUGGENBRÄU.8

WEISSBIER 0,33 REGIONAL ANTONIUS.8

BOTTLED NON-ALCOHOLIC BEER

FORST 0,33 REGIONAL FORST.8

WEISSBIER 0,33 REGIONAL ANTONIUS.8

PALE ALE 0,33 REGIONAL GUGGENBRÄU.8

Smoothies

SMOOTHIE

BERRIES, ALMOND PUREE, ALMOND FLOUR, MAPLE SYRUP.7

Fresh press

SALTUS "SPREMUTA"

CUCUMBER, CELERY, APPLE, GINGER, LEMON, LINSEED OIL.7

MULTIVITAMIN

CELERY, CARROT, BEETROOT, LEMON, CURCUMA, LINSEED OIL.7

Juices. 100% fruit, no additives

APPLE REGIONAL LEITNERHOF.6

APRICOT REGIONAL KOHLHOF.6

PEAR REGIONAL KOHLHOF.6

GRAPEFRUIT BIO PLOSE.6

Lemonades

BIO COLA REGIONAL ALPEX PLOSE.6

BIO COLA ZERO REGIONAL ALPEX PLOSE.6

BIO PEACH ISSED TEA REGIONAL PLOSE.6

GINGER ALE UK FEVER TREE.5

INDIAN TONIC WATER UK FEVER TREE.5

MED.TONIC WATER UK FEVER TREE.5

BIO GINGER BEER REGIONAL LIMESTONE.5

BIO HERBAL TONIC REG. LIMESTONE.5

BIO BITTER LEMON REGIONAL LIMESTONE.7

Coffee

ESPRESSO REGIONAL KUNTRAWANT.3
MACCHIATO REGIONAL KUNTRAWANT.3
MACCHIATONE REGIONAL KUNTRAWANT.4
CAPPUCCINO REGIONAL KUNTRAWANT.5
AMERICANO REGIONAL KUNTRAWANT.5
ESPRESSO DOPPIO REGIONAL KUNTRAWANT.6
LATTE MACCHIATO REGIONAL KUNTRAWANT.6
SLOW COFFEE REGIONAL KUNTRAWANT.9
HOT CIOCCOLATE ORGANIC VIVANI.8

[COW MILK | OAT MILK | ALMOND MILK | SOY MILK]

GOLDEN MILK.8

Tea

HERBS AUSSERBRUNNER ORGANIC.9
FRUITS AUSSERBRUNNER ORGANIC.9
PEPPERMINT AUSSERBRUNNER ORGANIC.9
CAMILLE PETERS TEA HOUSE.9
ROOIBOS PETERS TEA HOUSE.9
DARJEELING PETERS TEA HOUSE.9
SENCHA GREEN TEA PETERS TEA HOUSE.9
MINT ORGANIC.9
FRESH BREWED GINGER ORGANIC.9

Destillate | Distillati | Distillate

FRUCHTBRÄNDE

WEICHSELKIRSCH REGIONAL PLUNHOF.9
WILLIAMSBIRNE AUSTRIA ROCHELT.21
WILLIAMSBIRNE REGIONAL PIRCHER.10
MARILLE REGIONAL PIRCHER.10
SCHLEHE AUSTRIA ROCHELT.26
VOGELBEERE REGIONAL SCHWARZBRENNEREI.22
GRAVENSTEINER REGIONAL SCHWARZBRENNEREI.9
HAUSZWETSCHGE REGIONAL SCHWARZBRENNEREI.9
QUITTE SCHWARZ REGIONAL SCHWARZBRENNEREI.9
BLUTORANGE REGIONAL ST.URBAN.18
BEERENFRUCHTBRAND HAUSGEMACHT.8

GRAPPAS

KERNER REGIONAL RADOAR ORGANIC.9
LAGREIN REGIONAL BARRIQUE ST.URBAN.16
LAGREIN REGIONAL SCHWARZBRENNEREI.9
GEWÜRZTRAMINER REGIONAL SCHWARZBRENNEREI.9
ABBAGNAC RISERVA KLOSTER NEUSTIFT.9
SASSICAIA TOSCANA TENUTA SANGUIDO.16
GEWÜRZTRAMINER ST. URBAN.18

LIQUOR

LIMONCELLO REGIONAL ST URBAN.9
BAILEYS.9
DRAMBUIE.9
AMARETTO DISARONNO.9
COINTREAU.9
AMARI.9
[MONTENEGRO | CYNAR | RAMAZZOTTI | AVERNA, BRAULIO |
FERNET BRANCA | BRANCA MENTA | JÄGERMEISTER]

VODKA

BELVEDERE POLAND.11
GREY GOOSE FRANCE.11
BELUGA GOLD LINE RUSSIA.38

GIN

HERNÖ SWEDEN.15
SIEGFRIED GERMANY.15
SIEGFRIED GERMANY 0% ALCOHOL.13
WINDSPIEL GERMANY.15
THE BOTANIST SCOTTLAND.15
Z44 REGIONAL.15
TANQUERAY N°TEN UK.15
MONKEY 47 GERMANY.15
GIN ST. URBAN.15
HENDRICKS.13
HENDRICKS FLORA ADORA.15
EDELSCHWARZ.15

RUM

DIPLOMATICO VENEZUELA.15
RON ZACAPA 23 SOLERA.21
RON ZACAPA XO GUATEMALA.25
HAVANA RISERVA ANEJO.9

TEQUILA & MEZCAL

CASAMIGOS ANEJO.10
ILEGAL MEZCAL.16

WHISK(E)Y

HIBIKI SUNTORY JAPAN.35
SOLE REGIONAL PUNI.17
GOLD REGIONAL PUNI.17
VINA REGIONAL PUNI.17
TER LIGNUM REGIONAL FORST.15
ARDBERG SCOTLAND.25
LAGAVULIN SINGLE MALTISLAY.17
JAMESON IRELAND.12
GLENT GRANT.12
SOUTHTERN COMFORT.12
BUSHMILLS.12

ARMAGNAC LEGRAND 1980 BAS ARMAGNAC.15

COGNAC

REMY MARTIN XO.30
FRANCOIS PEYROT XO.15
ASTAFIAN V.V.S.O.P.15
COURVOSIER V.S.12
MARTELL V.S. 15

BRANDY

VECCHIA ROMAGNA BOLOGNA .9

Mittagstisch 12.00 – 14.00 Uhr

HERBSTSALAT.23

Kürbis, Rauke. Feldsalat. Grüner Salat.
Ziegenkäse. Kastanien. Apfel. Leinsamenchip.
Tellerlinsen. Kräuter Dressing.

Pinsa.19

Kürbiscreme. Büffelmozzarella. Romanaherzen.
Lardo. Sauerrahm.

CLUB SANDWICH MIT POMMES.26

Grüner Salat. Tomate. Ei. Truthahn. Speck.
→TIPP: jetzt auch als vegetarische Variante mit Seitan

Kürbiscremesuppe mit Kürbiskernöl und
karamellisierten Kürbiskernen.14

RINDERBOUILLON.14

Mit Speckknödel. Mit Leberspätzle.

SÜDTIROLER MARENDE.25

Speck. Rindergeselchtes. Kaminwurze.
Capriz Käse.
Sauer eingelegtes Gemüse. Meerrettich. Bauernbrot.

KNÖDELTELLER.19

Spinat. Rote Beete. Käse.

HAUSGEMACHTE TAGLIATELLE.

Basilikumpesto.22 | Ragú.19 | Tomate.16

HAUSGEMACHTE SCHLUTZKRAPFEN.19

Bauernbutter von „Knollhof“.
Parmigiano Reggiano DOP 36 Monate Reifung

WIENERSCHNITZEL VOM KALB.27

Röstkartoffeln. Preiselbeeren.

Nachmittagskarte 14.00 – 21.00 Uhr

HERBSTSALAT.23

Kürbis, Rauke. Feldsalat. Grüner Salat. Ziegenkäse.
Kastanien. Apfel.
Leinsamenchip. Tellerlinsen. Kräuter Dressing.

Pinsa.19

Kürbiscreme. Büffelmozzarella. Romanherzen. Lardo.
Sauerrahm.

CLUB SANDWICH MIT POMMES.26

Grüner Salat. Tomate. Ei. Truthahn. Speck.

→TIPP: jetzt auch als vegetarische Variante mit Seitan

KÜRBISCREMESUPPE.14

Mit Kürbiskernöl und karamellisierten Kürbiskernen.14

SÜDTIROLER MARENDE.25

Speck. Rindergeselhtes. Kaminwurze. Capriz Käse.
Sauer eingelegtes Gemüse. Meerrettich. Bauernbrot.

KNÖDELTELLER.19

Spinat. Rote Beete. Käse.

HAUSGEMACHTE TAGLIATELLE.

Basilikumpesto.22 | Ragú.19 | Tomate.16

Dessert

HIESIG Eis.Werk.Statt:

handwerklich hergestelltes Eis aus frischen,
regionalen Zutaten – strikt nach Saison

APFELKÜCHLEIN MIT VANILLEEIS

der Eismanufaktur "Hiesig".12

→ *TIPP*: fragen Sie nach der veganen
oder glutenfreien Variante, wenn Sie möchten

HAUSGEMACHTE TORTEN UND KUCHEN

Pranzo ore 12.00 — 14.00

INSALATA AUTUNNALE.23

Zucca. Rucola. Valeriana. Lattuga verde. Formaggio di capra. Castagne. Mela. Cialda di semi di lino. Lenticchie. Condimento alle erbe.

PINSA.19

Crema di zucca. Mozzarella di bufala. Cuore di lattuga romana. Lardo. Panna acida.

CLUB SANDWICH CON PATATINE FRITTE.26

Insalata verde. Pomodoro. Uovo. Tacchino. Speck.

→ provate anche la versione vegetariana con seitan!

CREMA DI ZUCCA.14

Con olio di semi di zucca e semi di zucca caramellati.

BRODO DI MANZO.14

con (a scelta e in base alle disponibilità) canederli allo speck | gnocchetti al fegato.

LA MERENDA TIROLESE.25

Speck. Kaminwurz (Salsiccia affumicata). Manzo affumicato. Formaggio Capriz. Verdurine sott'aceto. Raffano. Vinschgerlen (Pane tirolese dal contadino).

CANEDERLI.19

Spinaci. Barbabietola. Formaggio.

TAGLIATELLE FATTE IN CASA.

Pesto di basilico.22 | Ragù.19 | Pomodoro.16

MEZZELUNE FATTE IN CASA.19

Burro fuso del maso "Knollhof". Parmigiano Reggiano DOP stagionato 36 mesi

BISTECCA ALLA MILANESE DI VITELLO.27

Patate arrosto. Mirtilli rossi.

Menù pomeridiano ore 14.00 — 21.00

INSALATA AUTUNNALE.23

Zucca. Rucola. Valeriana. Lattuga verde. Formaggio di capra. Castagne. Mela. Cialda di semi di lino. Lenticchie. Condimento alle erbe.

PINSA.19

Crema di zucca. Mozzarella di bufala. Cuore di lattuga romana.
Lardo. Panna acida.

CLUB SANDWICH CON PATATINE FRITTE.26

Insalata verde. Pomodoro. Uovo. Tacchino. Speck.
→ provate anche la versione
vegetariana con seitan!

CREMA DI ZUCCA.14

Con olio di semi di zucca e semi di zucca
caramellati.

CANEDERLI.19

Spinaci. Barbabietola. Formaggio.

TAGLIATELLE FATTE IN CASA.

Pesto di basilico.22 | Ragù.19 | Pomodoro.16

LA MERENDA TIROLESE.25

Speck. Kaminwurz (Salsiccia affumicata).
Manzo affumicato. Formaggio Capriz.
Verdurine sott'aceto. Raffano. Vinschgerlen
(Pane tirolese dal contadino).

Dessert

HIESIG, fattoria produttrice di gelato artigianale a base di ingredienti freschi e regionali

FRITTELLE DI MELE CON GELATO ALLA VANIGLIA
manifattura "Hiesig".12

→ CONSIGLIO: disponibile anche la versione vegana oppure senza glutine

TORTE E DOLCI FATTI IN CASA

Lunch 12 p.m. – 2 p.m.

AUTUMN SALAD.23

Pumpkin. Arugula. Lamb's lettuce. Green leaf lettuce.
Goat cheese. Chestnuts. Apple. Flaxseed crisp. Lentils.
Herb dressing.

PINSA (similar to focaccia).19

Pumpkin cream. Buffalo mozzarella. Romaine hearts.
Lardo. Sour cream.

CLUB SANDWICH WITH FRENCH FRIES.26

Green salad. Tomato. Egg. Turkey. Bacon.

→ *TIP*: try our vegetarian club sandwich with Seitan!

PUMPKIN CREAM SOUP.14

With pumpkin seed oil and caramelized pumpkin
seeds.

BEEF CONSOMMÉ.14

with optional fillings (subject to availability)
speck dumplings | liver spaetzle.

TYROLEAN CHARCUTERIE AND CHEESE BOARD.25

Speck. Smoked sausage. Smoked beef. Capriz cheese.
Sour vegetables. Horseradish. Farmer's bread.

TYROLEAN DUMPLINGS.19

Spinach. Beetroot. Cheese.

HOMEMADE TAGLIATELLE

Basil pesto.22 | Ragù.19 | Tomatoes.16

'SCHLUTZKRAPFEN' WITH SPINACH.19

Butter from the "Knollhof". Parmigiano Reggiano
DOP 36 months of maturation.

WIENERSCHNITZEL OF VEAL.27

Roasted potatoes. Cranberry jam.

Afternoon Menu 2p.m. – 9p.m.

AUTUMN SALAD.23

Pumpkin. Arugula. Lamb's lettuce. Green leaf lettuce. Goat cheese. Chestnuts. Apple. Flaxseed crisp. Lentils. Herb dressing.

PINSA (similar to focaccia).19

Pumpkin cream. Buffalo mozzarella. Romaine hearts. Lardo. Sour cream.

CLUB SANDWICH WITH FRENCH FRIES.26

Green salad. Tomato. Egg. Turkey. Bacon.

→ *TIP*: try our vegetarian club sandwich with Seitan!

PUMPKIN CREAM SOUP.14

With pumpkin seed oil and caramelized pumpkin seeds.

TYROLEAN DUMPLINGS.19

Spinach. Beetroot. Cheese.

HOMEMADE TAGLIATELLE (150 gr).

Basil pesto.22 | Ragù.19 | Tomatoes.16

TYROLEAN CHARCUTERIE AND CHEESE BOARD.25

Speck. Smoked sausage. Smoked beef. Capriz cheese. Sour vegetables. Horseradish. Farmer's bread.

Dessert

A SELECTION OF ICE CREAMS

Manufacture "Hiesig"

APPLE FRITTERS WITH VANILLA ICE-CREAM.12

Manufacture "Hiesig"

TIP → ask for the vegan or gluten-free version

HOMEMADE SWEETS AND CAKES