



Sparkling, Bubbly, Fizzing, Tingling.

Aperitifs.

SCHWEPPES LEMON | SCHWEPPES TONIC

3.5

SANBITTER | GINGERINO | CAMPARI SODA

3.8

SOLTERRA

[own creation to celebrate our new "Solterra" pool houses]

Prosecco, mineral water, lime, blackcurrant, mint

6.5

HUGO | APEROL SPRITZ

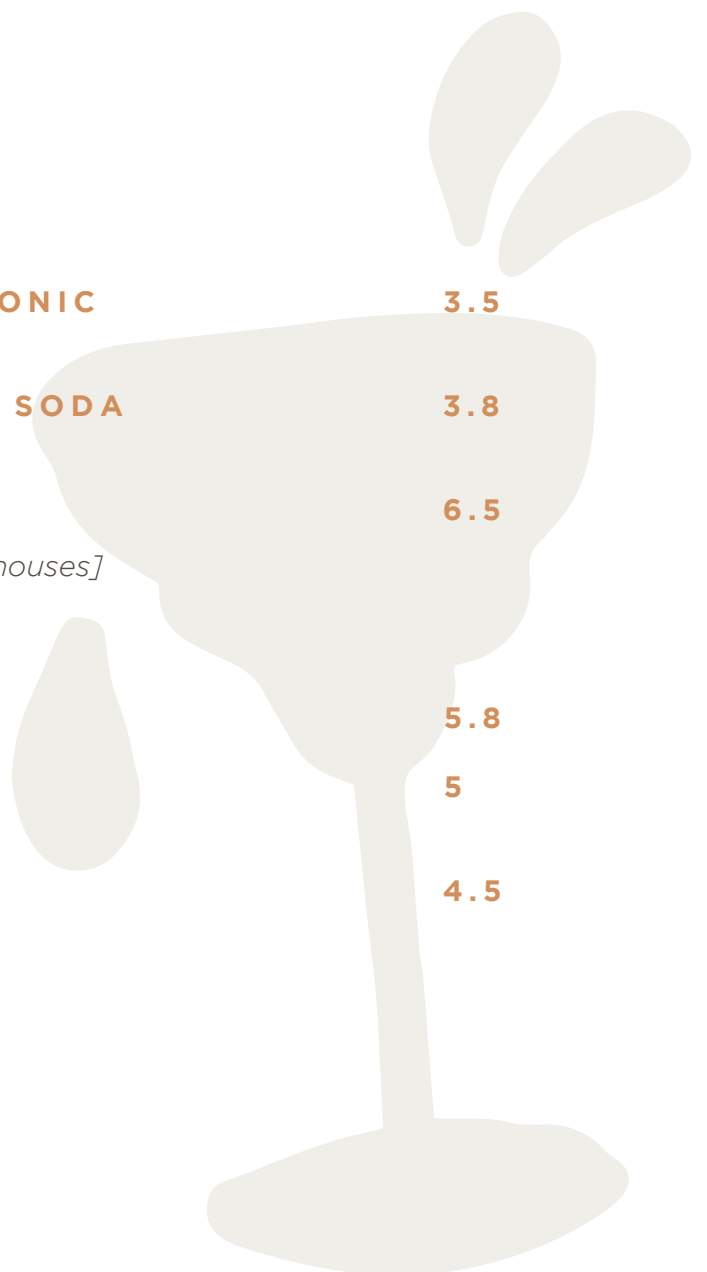
also non-alcoholic

5.8

5

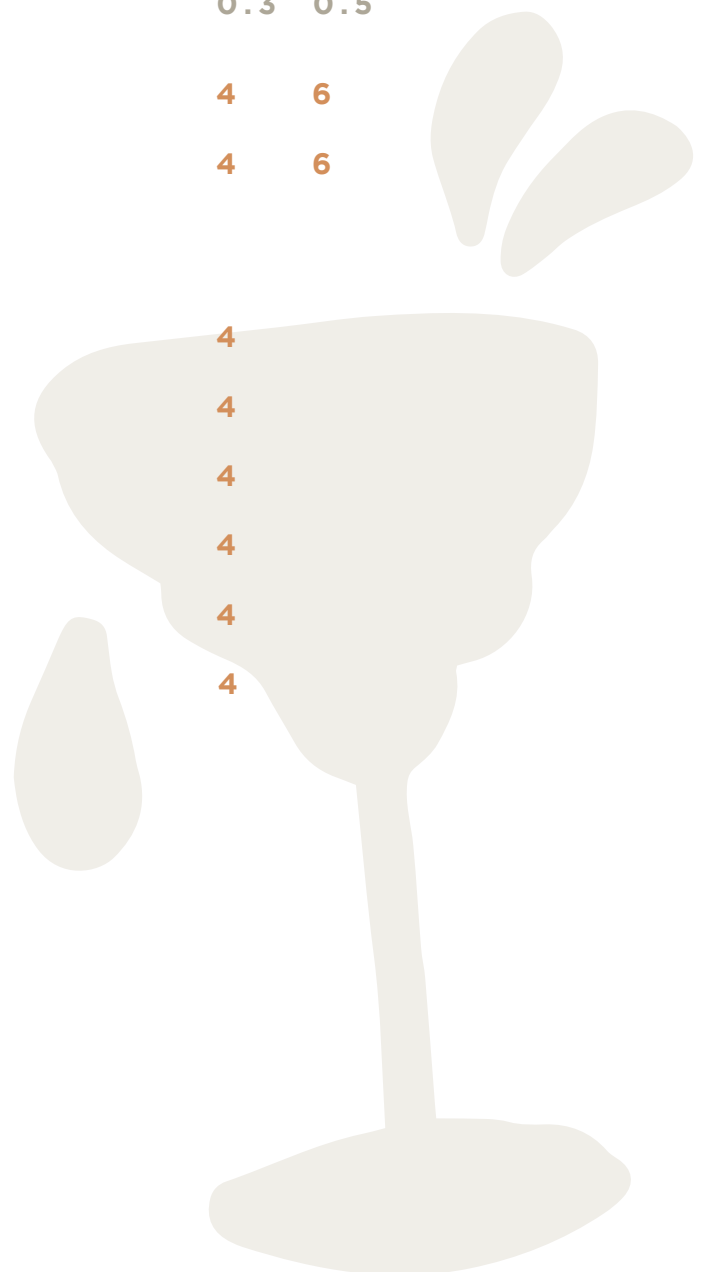
**PROSECCO COÈR
DRUSIAN WINERY**

4.5



Refreshments.

	0.2	0.4	0.5	0.75	1.0
MINERAL WATER	1.3		2.8		5.4
Still or sparkling					
NATURAL WATER 0 KM				2	
Carafe					
JUICES	2.2	4.2			
Elderberry, raspberry + Co. sparkling with or without fizz					
SOUTHTYROLEAN APPLE JUICE					
pure	2.5	5			
sparkling with or without fizz	2	4			
SOFT DRINKS	2.7	5.4			
Coca Cola, Lemonade + Co.					
DRAFT BEER	0.3	0.5			
Forst Kronen	4	6			
Hefeweizen	4	6			
BOTTLED BEER					
Forst 1857	4				
Forst Felsenkeller	4				
Forst non-alcoholic 0,0%	4				
Hacker-Pschorr	4				
Mooser Liesl	4				
Stiegl Hell	4				





Wine - an Artwork in a Glass.

 SPECIAL BOTTLING FOR CAMPING TISENS
 LOCAL FROM TISENS | PRISSIAN
 ORGANIC



Sparkling Wines.



SOUTH TYROL



ROSÉ SPARKLING WINE SWING ZOLLWEGHOF ESTATE

24

Brilliant red color, organic rosé sparkling wine from Lana, fresh and fruity, ideal as an aperitif or paired with antipasti.

SPARKLING WINE COMITISSA PAS DOSÉ RISERVA LORENZ MARTINI WINERY

49

Straw yellow, fine perlage, aromas of honeycomb, bread crust, flint, and banana. Full-bodied, harmonious, and long-lasting. Ideal as an aperitif, with appetizers, and fish.

ITALY

PROSECCO COÈR DRUSIAN WINERY

Veneto. Treviso. Valdobbiadene

24 4.5

Soft, harmonious sparkling wine. Ideal as an aperitif, with antipasti, fish, and light appetizers.

GRANDE CUVEE ALMA FRANCIACORTA BELLAVISTA WINERY

Lombardia. Brescia. Erbusco

61

Award-winning sparkling wine from Bellavista, with a broad bouquet of white flowers and ripe fruits, spicy and persistent in taste.



White Wines.



SOUTH TYROL



**PINOT BLANC CAMPING TISENS
BIANCO - SPECIAL BOTTLING**
NALS/MAGREID WINERY

24 4.5

Straw-yellow Pinot Blanc, with aromas of ripe apples and sweet pineapple, elegant and crisp, refreshingly fresh with beautiful acidity. Ideal as an aperitif, with appetizers, white meats, and fish dishes.



PINOT BLANC PICHL
GROSSKEMAT ESTATE

31

Ripe aromas of apple, citrus, peach, elderflower, and floral notes. Elegant finesse and lively freshness on the palate. Pleasant finish. A perfect match for light and delicate dishes.

PINOT BLANC SCHULTHAUSER
ST. MICHAEL EPPAN WINERY

33

Subtle and restrained, fruity and fresh. Aromas of apple, apricot, pear, with fine acidity and creamy fruit. Ideal as an aperitif and with South Tyrolean specialties.

MOSCATO GIALLO PFEFFERER
SCHRECKBICHL WINERY

28 5

Spicy aroma with a hint of pepper. Light wine with youthful freshness. Delicate fruity notes of muscat. Elegant, crisp, and full of character. Perfect as an aperitif, with salads, white meat, and vegetarian dishes.

CHARDONNAY KALK
NALS/MAGREID WINERY

28 4.6

Aroma of ripe apple, melon, and banana. Fresh, juicy, and persistent. Perfect as an aperitif for summer evenings, ideal with appetizers and pasta dishes.



SAUVIGNON PRISCUS
SCHLOSS WEHRBURG WINERY

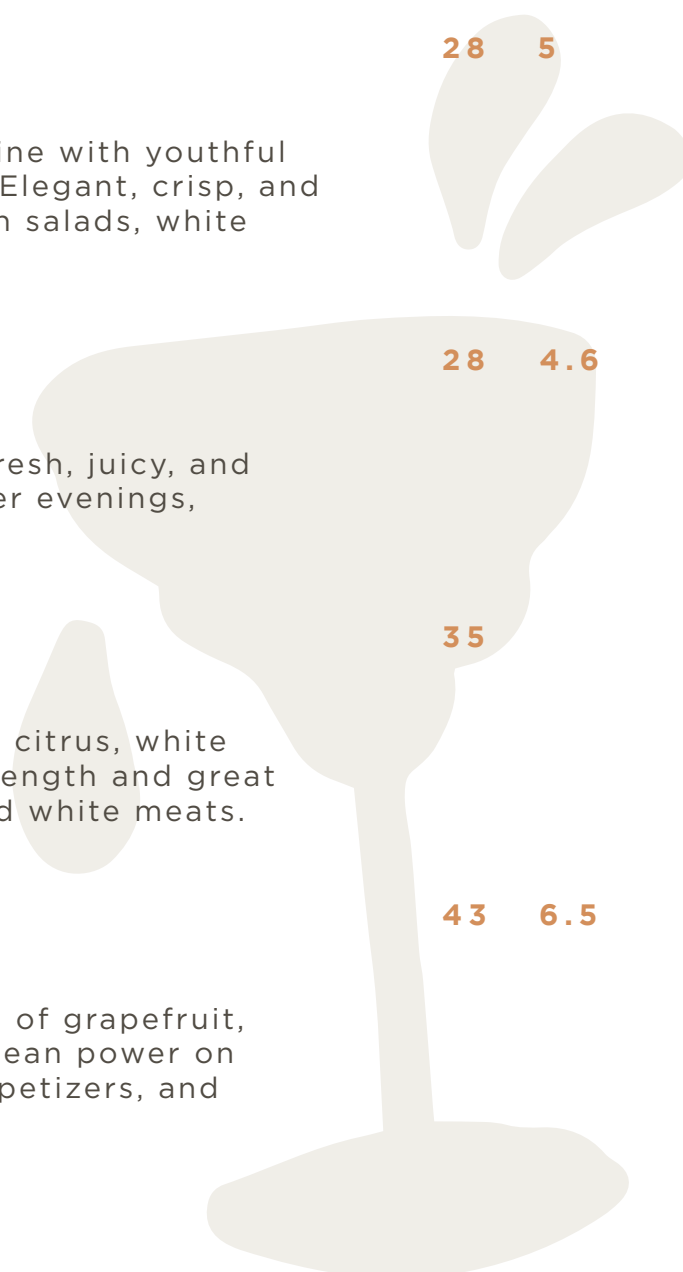
35

Deep and complex, bouquet of elderflower, citrus, white peach, and lemon balm. Dense, with good length and great minerality. Ideal with cream soups, fish, and white meats.

SAUVIGNON MANTELE
NALS/MAGREID WINERY

43 6.5

Intense straw yellow, complex, with aromas of grapefruit, elderflower, and pepper. Fresh structure, clean power on the palate. Fabulous as an aperitif, with appetizers, and asparagus.





SAUVIGNON BLANC NATIV
SCHLOSS WEHRBURG WINERY

54

Orange/natural wine, spontaneously fermented on the skins, aged on lees in barriques, minimal sulfur addition, unclarified and unfiltered. Aromas of pear, apple, complex and long-lasting, with peach and apricot on the palate. A must for natural wine enthusiasts and the adventurous.

GEWÜRZTRAMINER SELIDA
TRAMIN WINERY

29.5

Straw to golden yellow, with a wide range of fruity notes on the nose, from tropical fruits to spicy peppery hints and the characteristic rose. On the palate, a subtle sweetness, supported by juicy acidity. Long-lasting. Excellent with fish appetizers, pâtés, and hard cheeses.



CUVÉE PRISSLA´
ZOLLWEGHOF ESTATE | IRMGARD WINDEGGER

30

A cuvée of Sauvignier Gris and Muscaris from Prissian and Lana. Freshness and minerality from the foothills, with the broad fullness of the warm valley floor. Ideal as an aperitif, with antipasti, risottos, pasta, fish, and white meats.

ITALY



LUGANA CATULLIANO
CANTINA PRATELLO
Lombardia. Brescia. Padenghe at Lake Garda

28

Floral and fruity aromas on the nose, medium body, with lime and Granny Smith apple. On the palate, a balance of white flowers and yellow fruits. Ideal with grilled fish, seafood, and pasta dishes.

VERDICCHIO CAMPO DELLE OCHE
FATTORIA SAN LORENZO
Marche. Ancona. Montecarotto

28

Straw yellow, with aromas of acacia, pear, apple, and almond, along with a floral note of saffron. Fresh taste, intense finish with slight bitter notes. Perfect with fish and vegetable dishes.

GAVI
TENUTA LA SCOLCA
Piemonte. Alessandria. Gavi

31

Pale straw yellow, delicate, fresh bouquet, very dry, with a pronounced acidity. Ideal with appetizers, fish, seafood, and white meats.



Rosé Wines.



SOUTH TYROL

LAGREIN ROSÉ ROTTENSTEINER ESTATE

27 4.5

Fruity and fresh aromas of cherries, raspberries, and red currants. Lovely freshness, pleasant acidity, and a long-lasting finish. Ideal as a summer aperitif, with bruschetta, risotto, and light fish dishes.

CUVÉE ROSÉ NALS/MAGREID WINERY

28

Aroma of strawberry, cherry, and a hint of almonds. Fresh on the palate, balanced acidity, with light almond notes in the finish. Lovely with cold fish appetizers.

ITALY



CHIARETTO SAN EMILIANO CANTINA PRATELLO Lombardia. Brescia. Padenghe at Lake Garda

28

Cherry red with ruby reflections, fresh on the nose with aromas of almond blossom, banana, Williams pear, cedar, and golden apple. Fruity, light, and slightly bitter on the palate. Perfect with fish, seafood, and vegetarian dishes.



Red Wines.



SOUTH TYROL



**ST. MAGDALENER CAMPING TISENS
ROSSO - SPECIAL BOTTLING**
NALS/MAGREID WINERY

24 4.5

Intense ruby red, strong fruity aromas of cherry, red berries, and almonds with lightly toasted notes. Elegant yet strong structure, fresh fruitiness, and fine-grained tannins. Perfect with traditional South Tyrolean cuisine.

PINOT NOIR PATRICIA
GIRLAN WINERY

28 5

Garnet red, fruity aroma of plums and black currants, with notes of wood and cloves. Spicy, fresh, with prominent tannins and a long finish. Perfect with mushroom dishes, meat sauces, roasts, and aged cheeses.

MERLOT HUBERFELD
ST. PAULS WINERY

32

Aroma of plums, mulberries, black currants, and heart cherries. Fine earthy notes, a hint of licorice, cloves, and cinnamon. Silky tannins, a characterful body, and a rich, long finish. Ideal with meat dishes, game birds, and aged cheeses.

LAGREIN MURI GRIES
MURI GRIES WINERY

28 5

Intense purple red, complex nose with violets, chocolate, plums, and cloves. Elegant, velvety, with fine tannins and bitter almond notes. Perfect with meat, grilled dishes, game, and cheese.

LAGREIN RISERVA ABTEI MURI
MURI GRIES WINERY

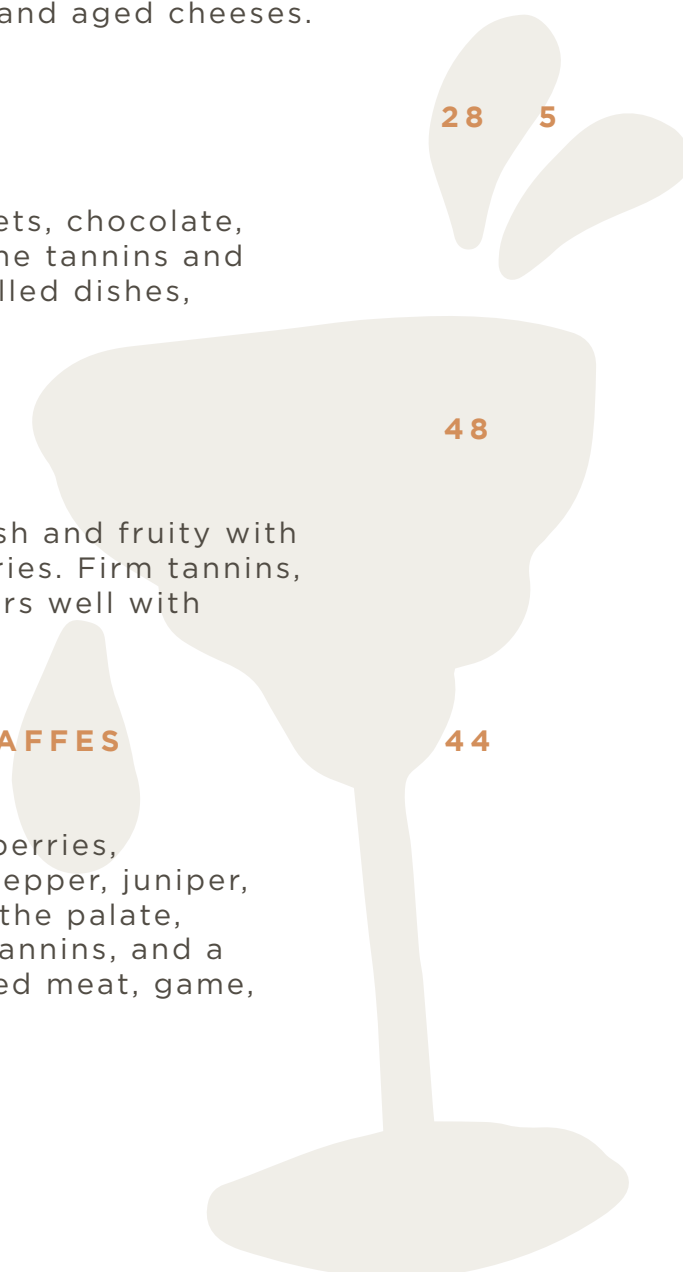
48

Deep garnet red, concentrated aromas, fresh and fruity with notes of coffee, black berries, and raspberries. Firm tannins, fresh acidity, complex and long-lasting. Pairs well with pasta, appetizers, cheese, and meat.

CABERNET SAUVIGNON RISERVA STAFFES
KORNELLHOF ESTATE

44

Dense ruby red, intense fruit aromas (blueberries, blackberries, black currant), spicy notes (pepper, juniper, bay leaves), with light toasted aromas. On the palate, complex structure, pleasant fullness, firm tannins, and a long-lasting finish. Pairs well with grilled red meat, game, and steak.





CUVÉE III HANS
ZOLLWEGHOF ESTATE | IRMGARD WINDEGGER

30

Bright, vibrant red, fruity with fine tannins. Cuvée from PIWI grape varieties, ideal with South Tyrolean dishes such as dumplings, Schlutzer, pasta, and platters of cured meats.

CUVÉE VANGAR
NALS/MAGREID WINERY

29 5

Intense aromas of ripe wild berries, black currant, and spices. The softness and elegance of Merlot combine with the character strength of Cabernet. A great, sophisticated wine, ideal with red meat, game, and cheese.



CUVÉE IL CONTE
MANINCOR WINERY

35

Bright, dense ruby red, fruity with small berries, later becoming spicy with hints of licorice and pepper. Full-bodied on the palate with firm, fine tannins, and a Burgundy-like smoothness. Ideal with spicy Mediterranean appetizers and roasted or grilled (red) meats.

ITALY



MORELLINO DI SCANSANO
PODERE 414
Toscana. Grosseto. Magliano

33

Intense ruby red, with aromas of black cherries and black currants, prominent tannins, well-structured and balanced with a long finish. Very pleasant.

BRUNELLO DI MONTALCINO
TENUTA PIETROSO
Toscana. Siena. Montalcino

75

Intense and complex aromas of small red fruits, vanilla, and jam, with a hint of underbrush. Beautiful structure and freshness, strong fine tannins, elegant and well-balanced, with a long-lasting finish.



Digestifs & Final Touches.

ITALIAN CLASSICS

5.5

Braulio, Ramazotti, Montenegro, Fernet + Co.

SCHNAPPS

4

Treber, Williams, Nusseler, Obstler, Raspberry

GIN TONIC

9.5

Distilled dry gin from South Tyrol
classic gin flavour, delicately fruity, mild

GRAPPA CHARDONNAY BARRIQUE NONNINO

5

GRAPPA SARPA ORO DI POLI POLI

5

ESPRESSO . ESPRESSO MACCHIATO

1.8

+ cream
+ decaffeinated

+0.2
+0.2

ESPRESSO CORRETTO

3.5

with liqueur or Schnapps

CAPPUCCINO

2.9

+ cream
+ decaffeinated

+0.2
+0.2

AMERICANO

2.7

Cup of coffee

LATTE MACCHIATO

3.5

+ decaffeinated

+0.2

WE SERVE FAIR-TRADE COFFEE
FROM THE SOUTH TYROLEAN ROASTERY CAROMA.

