

SOUTH TYROL GOURMET DINNER

28th, July 2026

Salad buffet with fresh salads of the season / herbs / dressings

STARTER FROM THE BUFFET

South Tyrolean venison loin / jerusalem artichoke / cranberry



Pinot Grigio 2023 - Winery Garlider

SOUP

Venosta Valley bread soup / red onions / home-smoked bacon



INTEREZZO MENU

Homemade South Tyrolean pressed dumplings / Venosta Valley sauerkraut / Trentingrana sauce / smoked beef



Sylvaner 2023 - Winery Kuenhof

MAIN COURSE

South Tyrolean veal ossobuco / Lagrein sauce / potato dumplings with alpine butter / red cabbage marinated with blueberries & redcurrants



Yhrn 2023 - Winery Schloss Plars

CHEESE & FRUIT

Choice of cheese from our buffet / chutney selection / homemade nut bread

Fresh fruits from our buffet

DESSERT

Homemade South Tyrolean "Buchteln": traditional sweet yeast buns / Tahiti vanilla sauce / cinnamon ice cream



Rosenmuskateller 2024 - Winery Franz Haas



Wellness Healing Menu "The Preidlhof Way" / vegetarian / also suitable for pregnant woman



Regionality & Sustainability - Quality from South Tyrol!



FURTHER GOURMET MENUS TO CHOOSE FROM

Salad buffet with fresh salads of the season / herbs / dressings

STARTERS FROM THE BUFFET

Octopus hot dog / angostura mayonnaise / frisée salad

Lentil hummus / puffed amaranth / black olives / roasted radishes

Pinot Grigio 2023 - Winery Garlider



SOUPS

Parmigiano Reggiano Essence / meat tortellini

Radish & fennel cream soup / pumpkin seeds



INTERMEZZO MENUS

Felicetti Spaghetti alla Nerano / Courgette / Provolone del Monaco PDO cheese / mussels

Creamy buckwheat / grilled peppers / Gewürztraminer sauce / spring onions

Sylvaner 2023 - Winery Kuenhof



Corresponding wines (4 glasses) - fish: € 35,80

Corresponding wines (4 glasses) - meat: € 35,10

In-house oxygen-loaded water 0,5l: € 3,00



Wellness Healing Menu "The Preidlhof Way" / vegetarian / also suitable for pregnant woman



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MAIN COURSES

Grilled squid / citrus sauce / purple potatoes / Catalogna chicory

Chardonnay Lafóa 2024 - Cantina Colterenzio

Millet / green pepper sauce / mixed vegetables



CHEESE & FRUIT

Choice of cheese from our buffet / chutney selection / homemade nut bread

Fresh fruits from our buffet

DESSERTS

White chocolate mousse / salted peanut cookie / pomegranate

Lime tart / meringue / fresh berries



Rosenmuskateller 2024 - Winery Franz Haas



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ADDITIONAL CHOICE OF CLASSIC MAIN COURSES

South Tyrolean cheese dumplings with alpine herbs / Riesling sauce / South Tyrolean
crispy bread crumble (vegetarian) 

Carnaroli risotto / asparagus / Amalfi lemon sauce / tomato powder (plant-based)  

Duo of South Tyrolean spaetzle / Stelvio cheese sauce / home-smoked bacon 

South Tyrolean meat patties of local beef / potato purée / baby carrots /
mushroom sauce 

"Wiener Schnitzel" of veal / fries / cranberry jam 

South Tyrolean veal with creamy sauce / "Schupfnudeln" (potato noodles) /
king oyster mushrooms 

Angus fillet / crispy corn patties with herbs from the Preidl herb garden
(surcharge € 25,00)

ADDITIONAL CHOICE OF DESSERTS

Sorbet - Tris

Ice cream - Tris

Tiramisu classico "Preidlhof style" with a liquid core / matching ice cream / cocoa sauce

INVITE YOUR FRIENDS TO JOIN US

Breakfastbuffet	€ 39,00
For our guest's invitees	€ 29,00

Vital Buffet	€ 39,00
For our guest's invitees	€ 29,00

7-course Gourmet Dinner	€ 95,00
For our guest's invitees	€ 75,00



WELLNESS HEALING GOURMET MENU

„The Preidlhof Way“ – vegetarian – free from lactose - refined sugar- & gluten

This menu has been created by internationally renowned vegan Chef E. Giorgione for our passionate resident Chef Angelo & his Team. Dr. Angerer, Preidlhof's Medical Doctor overviews our 360° Wellness Concept.

Salad buffet with fresh salads of the season / herbs / dressings

STARTER FROM THE BUFFET

Lentil hummus / puffed amaranth / black olives / roasted radishes

SOUP

Radish & fennel cream soup / pumpkin seeds



INTERMEZZO MENU

Creamy buckwheat / grilled peppers / Gewürztraminer sauce / spring onions

MAIN COURSE

Millet / green pepper sauce / mixed vegetables

CHEESE & FRUIT

Choice of cheese from our buffet / chutney selection / homemade nut bread

Fresh fruits from our buffet

DESSERT

Lime tart / meringue / fresh berries

In-house oxygen-loaded water 0,5l: € 3,00

This signature Menu helps with:

Improving sleep quality, reduction of inflammation, weight reduction, detoxification of the body



Increasing your wellbeing & happiness

