

Welcome to restaurant

Schlosswirt Forst



Chef's menu
"My best creations"



*Flamed mountain char
with goat cheese from Lagundo,
apple-parsley essence and olive oil from Garda lake*

FORST V.I.P. Pils

*Potato gnocchi with Tyrolean bread, smoked curd cheese,
vine tomatoes confit and lovage*

FORST Kronen

*Beef fillet with charcoal flavour, Puni Whisky - pepper sauce
on spinach leaves and corn croquettes*

FORST Felsenkeller Bier

*Semolina dumpling filled with nougat
on cinnamon-sugar crumbs,
strawberries ragout and williams pear sorbet*

Cold starters

Schlosswirt Antipasto

Six small samples for two persons placed in sharing style

In-house marinated salmon with herbs cream, typical rye tirtl, alpine ox carpaccio with meadow herbs and three surprise

FORST Felsenkeller Bier

“Vitello tonnato”

Saddle of veal roasted pink on with spicy tuna sauce and capers

FORST V.I.P. Pils



Goat cheese flan with permaculture vegetables and quinoa salad

FORST V.I.P. Pils

Soups



Foamy Jerusalem artichoke soup with grilled scallop and dill essence

Beef consommé with typical grey cheese dumplings and lovage

Homemade pasta dishes and first courses

€ 3,00 supplement when served as main dish



Duet of starters
“South Tyrolean Schlutzkrapfen and cheese dumplings on baby cabbage”

FORST Felsenkeller Bier



Vialone Nano Risotto with asparagus from Terzano, vine tomatoes confit and garden cress

FORST V.I.P. Pils



Schlosswirt spaghetti with courgettes, burrata and fresh chilli

FORST V.I.P. Pils

Main courses



Spring water char on grilled pak choi, quinoa and spiced foam

FORST Felsenkeller Bier



Oven-fresh buckwheat pancakes filled with spring spinach, gratinated with scamorza and tomato sauce

FORST Felsenkeller Bier

Beef cheek braised in Lagrein wine for 48 hours with celery puree and vegetables

FORST Felsenkeller Bier

Venetian calf's liver with rice Pilaf and beans with bacon

FORST Felsenkeller Bier

Goulash of fallow deer from Naturno served in a copper pan with herb dumplings, red cabbage with apple and cranberry jam

FORST Felsenkeller Bier

Hand cut tartare of beefsteak prepared at your table with butter and toasted bread - 140 g

FORST V.I.P. Pils

Mixed salad or cabbage salad with Speck

Desserts

Madagascar chocolate tart 64% with rhubarb compote and lemon verbena sorbet

Tonka bean Crème Brûlée, parsley-apple sorbet and puffed amaranth

Tahiti vanilla ice cream with roasted pumpkin seeds and pumpkin oil

Sorbet of lemons from Amalfi with sparkling wine or Vodka

Shredded sweet pancakes with raisins served in a pan with apple puree, vanilla ice cream and cranberries (a 20 min. wait) for two persons

Variety of 4 cheese (cow, goat, sheep) with fruit bread and chutneys

*Given my affection and respect for sincere and native products I try to live up to the home-based cuisine and I try to give the authenticity back to the kitchen and the dishes.
My belief is: "Down to earth, but accurate."*

Luis Haller

Substances or products that cause allergies or intolerances

Our dishes and beverages can contain the following substances:

Cereals containing gluten , namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.
Crustaceans and products thereof
Eggs and products thereof
Fish and products thereof
Peanuts and products thereof
Soybeans and products thereof
Milk and products thereof (including lactose)
Nuts , namely: almonds (<i>Amygdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
Celery and products thereof
Mustard and products thereof
Sesame seeds and products thereof
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
Lupin and products thereof
Molluscs and products thereof

If the substances specified above provoke allergies or intolerances to you, we ask you to inform our staff when ordering. They will be glad to give you further information.

Dear Guests,

to curb the spread of the SARS-CoV2 virus, it is important to observe the applicable legal instructions, which are listed in the restaurant and to maintain a safety distance of two meters in between during consumption. In order to avoid people gathering and to keep safety distances, we kindly ask you to request the bill at the table and to pay preferably with contactless payment systems. Thank you for your cooperation.