

# Alpine . Luxury . Gourmet

## EXCELLENT ALPIN. NOBLE & EXCQUSITE.

DAS CENTRAL inspires with a cuisine which is passionate about its Tyrolean roots.

Those who love their homeland and heritage appreciate this –  
and this can be tasted in every nuance and it is even palpable.

Alpine enjoyment in our GOURMET RESTAURANT ÖTZTALER STUBE

- awarded with 3 toques (15 points) by Gault Millau -  
is about taking enjoyment at a leisurely pace.

It's time for Tyrol. Time for honest flavours. And a quality is provided  
by regional farmers and producers who are inspired  
and whose produce is sustainable and of the highest quality.

### AWARDS

3 toques (15 points) Gault Millau 2020

4 stars (91/100 points) à la carte Guide

3 'Gabeln' (92 points) Falstaff

### ÖTZTALER STUBE COVER

homemade bread (flour & cereals are from Bio-Hof Glatzl from Haiming / Ötztal)

Tyrolean bacon spread, homemade lovage salt

Organic olive oil „Barbera Lorenzo Nr. 1“ from Palermo

**€ 6**

# TRADITIONAL MENU

## **\* LOCAL CHAR \***

cabbage | caraway glaze  
€ 25

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## **LOCAL HUCHEN**

veal tongue | kohlrabi | mustard  
€ 25

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## **\* POTATO GNOCCHI \***

brown butter | bacon | pine  
€ 23

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## **\* GREY CATTLE "RIB EYE" \***

morels | swiss chard  
€ 36

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## **\* SOUTH TYROLEAN BREAD \***

rhubarb | tarragon  
€ 17

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## **TIROLER ADLER**

mountain herb potatoes | "Ongsaats"  
€ 15

**\* 4 course menu € 90 \***

**6 course menu € 105**

# DEGUSTATION MENU

## \* PIGEON \*

radicchio | Piemont hazelnut

€ 25

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## ALPINE PRAWN

pork belly | smoked pepper

€ 26

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## \* PASTA \*

alpine caviar | spinach | quail egg

€ 27

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## \* ST. PIERRE \*

white asparagus | ramson | Amalfi lemon

€ 39

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## \* FELCHLIN EDELWEISS \*

farmer's curd cheese | pollen

€ 17

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## TIROLER ADLER

mountain herb potatoes | "Ongsaats"

€ 15

\* 4 course menu € 96 \*

6 course menu € 118

# VEGETARIAN MENU

## **\* GOAT CHEESE \***

pumpkin seed | onion | essence

€ 17

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## **BUCKWHEAT SOUP**

sweet corn

€ 8

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## **\* EGG \***

Taleggio | spinach

€ 18

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## **\* ASMONTE RAVIOLO \***

chicory | white asparagus | apple balsamic XA

€ 28

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## **\* PEAR \***

pumpernickel | lemon thyme

€ 15

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## **TIROLER ADLER**

mountain herb potatoes | "Ongsaats"

€ 15

**\* 4 course menu € 74 \***

**6 course menu € 92**