

Menu

Benvenuti - Welcome



*FROM OUR FARM TO
YOUR PLATE*



Sip, Slice, and Socialize!



APERITIF - APERITIVO - APERITIF

Aperol Spritz (Alcoholic)

Aperol, Prosecco, Sparkling Water

Hugo (Alcoholic)

Elder juice, Prosecco, Sparkling Water

Limoncello Spritz (Alcoholic)

Limoncello, Prosecco, Sparkling Water

Odles Sunset (Alcoholic)

Raspberry juice, Lemon juice, Prosecco, Sparkling Water

Verigin Hugo (Non-Alcoholic)

Elder juice, White Sanbitter, Sparkling Water

Virgin Odles (Non-Alcoholic)

Raspberry juice, Lemon juice, Red Sanbitter, Sparkling Water

KALTE VORSPEISEN-ANTIPASTI-STARTERS

Odles-Platte

(Tiroler Speck, Schinken, geräucherte Hirschwurst, Rohschinken, Südtiroler Käse, Essiggurken)

Tagliere Odles

(Speck tirolese, prosciutto, salsiccia di cervo affumicata, prosciutto crudo, formaggio altoatesino, cetrioli)

Odles-Platter

(Tyrolean speck/bacon, ham, smoked deer sausage, salami, tyrolean cheese, gherkins)

Special: Maxi "Odles-Platter" for 2 persons

Einheimische Käseplatte

Tagliere di formaggi misti locali

Local cheese selection

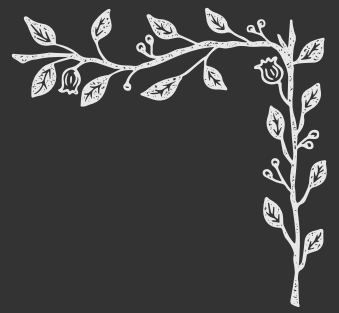
*alle Platten inkl. Brot

*tutti taglieri incl. Pane

*all platters incl. bread









SALATE - INSALATE - SALADS

Insalata Burrata

(Blattsalat, Burrata, Datterinitomaten, Rohschinken, Rauke)

(Insalata verde, burrata, datterini, prosciutto crudo, rucola)

(Green salad, burrata, datterini-tomatoes, country ham, rocket)

Insalata Fantasia

(Blattsalat, Tomaten, Thunfisch, Oliven, Mozzarella, Eier, Mais, Karotten)

(Insalata verde, pomodori, tonno, olive, mozzarella, uova, mais, carote)

(Green salad, tomatoes, tuna, olives, mozzarella, eggs, corn, carrots)

Kleiner gemischter Salat

(Blattsalat, Krautsalat, Karotten, Tomaten, Mais, Rote Bete)

Insalata mista piccola

(Insalata verde, insalata di crauti, carote, pomodori, mais, barbabietole)

Little mixed salad

(Green salad, coleslaw, carrots, tomatoes, corn, betroot)



SUPPEN - ZUPPE - SOUPS

Gerstesuppe + Speckknödel

Zuppa d'orzo + canederlo di speck

Barleysoup + speck dumpling

Goulaschsuppe aus hofeigenem Fleisch

Zuppa goulasch di carne del nostro maso

Goulaschsoup from our farm's own meat

Speckknödelsuppe

Canederli di speck in brodo

Dumpling-soup

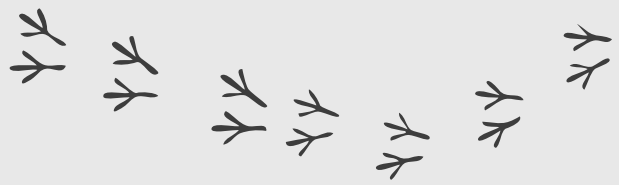
Gemüsesuppe mit Würstel

Zuppa di verdure con würstel

Vegetable-soup with würstel



Eggstraordinary Delights...



WARMER VORSPEISEN - PRIMI - STARTERS

Bandnudeln mit Hirschragout
Pappardelle al ragù di cervo
Pappardelle with deer-ragout

Hausgemachte Schlutzkrapfen, gefüllt mit Spinat
Mezzelune fatte in casa, ripiene di spinaci
Schlutzkrapfen (Ravioli), filled with spinach

Knödeltris	+ Krautsalat
Speck-, Spinat-, Käseknödel	
Tris di canederli	+ crauti
Fatti di: spinaci, speck e formaggio	
Tris of dumplings	+ coleslaw
Made of spinach, bacon and cheese	

Hirtenmaccheroni
(Ragout, Sahne, Pilze, Erbsen, Speck)
Pennette alla Pastora
(Ragù, panna, funghi, piselli, speck)
Hirtenmaccheroni
(Ragout, cream, mushrooms, peas, bacon)

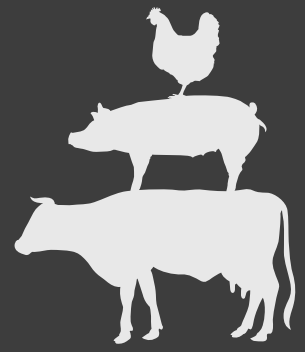


Penne alla "Mo"
(Tomatensauce, Kirsch-Mozzarella)
(Pomodoro, mozzarella ciliegine)
(Tomato sauce, mozzarella)

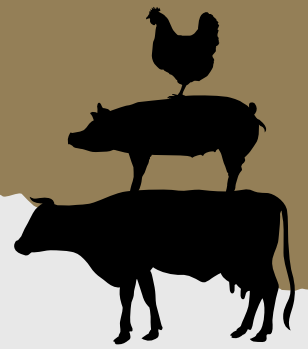
Pennette mit Ragout vom hofeigenen Rind
Pennette al ragù di carne del nostro maso
Pasta with ragout out of our own beef







Farmtastic!



HAUPTSPEISEN - SECONDI - MAINS

Goulasch 100% vom hofeigenen Rind

Serviert mit: Speckknödel oder Polenta + Krautsalat

Goulasch 100% carne del nostro maso

Servito con: Canederli di speck o Polenta + Insalata di crauti

Beef Goulasch 100% from our farm's own meat

Served with: Dumplings or Polenta + Coleslaw



Odles-Burger vom hofeigenen Rind mit Pommes

Frisches Brot, 100% Rindfleisch, Salat, Tomaten, Speck, Käse, Saucen

Odles-Burger di carne del nostro maso con patatine fritte

Pane fresco, 100% carne di manzo, insalata, pomodori, speck, formaggio, salse

Odles-Burger with beef from our farm

Fresh bread, 100% beef, salad, tomatoes, bacon, cheese, sauces



Bergsteigerteller

(Polenta, Käse, Pilze, Bratwurst vom hofeigenem Schwein)

Piatto dello scalatore

(Polenta, formaggio, funghi, salsiccia di maiale del nostro maso)

Climber-plate

(Polenta=corn pie, cheese, mushrooms, sausage from our farm's own pork)



Spiegeleier vom Freilandhuhn

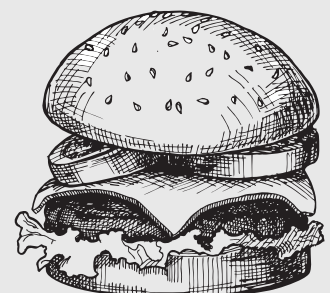
Serviert mit: Röstkartoffeln und Speck

Uova all'occhio di bue (da allevamento all'aperto)

Con: Patate saltate e speck

Organic farmed fried egg

Served with: roasted potatoes and bacon



Wienerschnitzel

Mit: Pommes oder Röstkartoffeln

Cotoletta alla milanese

Con: Patatine fritte o patate saltate

Escalope

With: french fries or roasted potatoes

Bratwurst vom hofeigenem Schwein

Mit: Pommes oder Röstkartoffeln

Salsiccia di maiale del nostro maso

Con: Patatine fritte o patate saltate

Sausage from our farm´s own pork

With: french fries or roasted potatoes



Würstel

Mit: Pommes oder Röstkartoffeln

Würstel

Con: Patatine fritte o patate saltate

Würstel

With: french fries or roasted potatoes

EXTRAS

Pommes / Patatine fritte / French fries

Röstkartoffeln / Patate saltate / Roasted Potatoes

Krautsalat / Insalata di crauti / Coleslaw

Brot / Pane / Bread









KALTE VORSPEISE - ANTIPASTO - STARTER

Einheimische Käseplatte mit Brot

Tagliere di formaggi misti locali con pane

Local cheese selection with bread

SALAT - INSALATA - SALAD

Kleiner gemischter Salat

(Blattsalat, Krautsalat, Karotten, Tomaten, Mais, Rote Bete)

Insalata mista piccola

(Insalata verde, insalata di crauti, carote, pomodori, mais, barbabietole)

Little mixed salad

(Green salad, coleslaw, carrots, tomatoes, corn, betroot)

SUPPE - ZUPPA - SOUP

Gemüsesuppe

Zuppa di verdure

Vegetable-soup



WARME VORSPEISEN - PRIMI - STARTERS

Hausgemachte Schlutzkrapfen, gefüllt mit Spinat

Mezzelune fatte in casa, ripiene di spinaci

Schlutzkrapfen (Ravioli), filled with spinach

Penne alla "Mo"

(Tomatensauce, Kirsch-Mozzarella)

(Pomodoro, mozzarella ciliegine)

(Tomato sauce, mozzarella)

Vegetarisches Knödeltris + Krautsalat

Spinat- und Käseknödel

Tris di canederli vegeatiano + crauti

Fatti di: spinaci e formaggio

Vegetarian tris of dumplings + coleslaw

Made of spinach and cheese

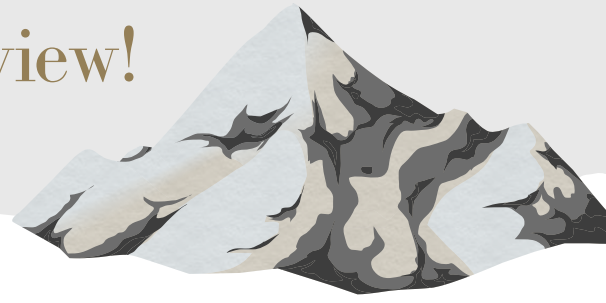
HAUPTSPEISE - SECONDI - MAINS

Polenta mit Käse und Pilze

Polenta con formaggio e funghi

Polenta = corn pie, with cheese and mashrooms

Sweet endings with the best view!



DESSERTS - DOLCI - DESSERTS

Kaiserschmarrn

(cut-up and sugared pancake with cranberry jam and apple sauce)

Apfelstrudel

Strudel di mele

Apple-strudel

Sachertorte

Torta Sacher

Sacher-cake

Tiramisù

Buchweizentorte (mit Preiselbeermarmelade)

Torta di grano saraceno (con marmellata di mirtilli)

Buckwheat-cake (with cranberry-jam)

Linzertorte

Torta Linzer

Linzer-cake

mit Sahne + 1,00 €/Vanillesauce + 1,50 €

con panna + 1,00 €/salsa alla vaniglia + 1,50 €

with cream + 1,00 €/custard + 1,50 €





Waldfrüchtetorte
Torta ai frutti di bosco
Wild berries-cake

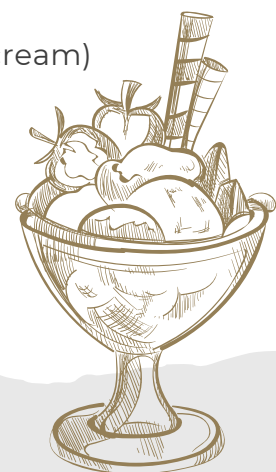
Südtiroler Joghurt mit frischen Waldfrüchten
Yoghurt dell' Alto Adige con frutti di bosco freschi
Yoghurt from South Tyrol with fresh wild berries

Südtiroler Joghurt mit Preiselbeermarmelade
Yoghurt dell'Alto Adige con marmellata
di mirtilli
Yoghurt from South Tyrol with wild berry jam

Frischer Waldfrüchtebecher mit Sahne
Frutti di bosco freschi con panna
Fresh wild berries with cream

Vanilleeis mit frischen Waldfrüchten
Gelato alla vaniglia con frutti di bosco freschi
Vanilla ice cream with fresh wild berries

Eisschokolade/Eiskaffee
Cioccolata fredda/Caffè con gelato e panna montata
Iced chocolate or coffee
(Cold chocolate/coffee drink with vanilla ice cream and whipped cream)



Notice Regarding Allergens & Additives

If you would like information about allergens or additives
contained in our food and beverages, please ask a member
of our hut team.
We'll be happy to assist you.



Happiness, served hot...

WARME GETRÄNKE - BEVANDE CALDE *WARM BEVERAGES*

Fresh warm milk from the farm

0,3/0,5 l

Heiße Schokolade mit Sahne

Cioccolata calda con panna

Hot chocolate with cream

*With Rum + 1,50 €

Latte macchiato

Cappuccino

Caffé Americano

Espresso, Macchiato

Großer Malzkaffee

Caffé d'orzo Americano

Coffee Americano (made of barley malt)

Malz-Espresso / Koffeinfreier Espresso

Caffé d'orzo / decaffeinato

Espresso (made of barley malt or caffeine free)

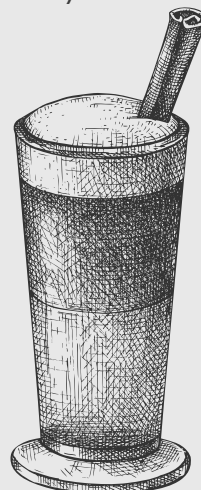
Espresso doppio

Calimero

Espresso mit Schuss

Espresso corretto

Espresso with Grappa



Bombardino

“Heiße Oma” (Eierlikör mit Milch)

“Nonna calda” (Vov con latte)

“Hot Grandma” (Egg liqueur with milk)

Glühwein

Vin Brule

Mulled wine

Jägertee

Apfelglühmix (alkoholfrei)

Brulé di mela (analcolico)

Hot apple juice (non-alcoholic)

Punch

(Orange, mandarin or rum)

Tasse Tee

Waldfrüchte, Schwarz, Ingwer-Zitrone, Kamille,
Grün, Pfefferminz, Bergkräuter, Fenchel

Tazza di Té

Frutti di bosco, nero, zenzero-limone, camomilla,
verde, menta, erbe di montagna, finocchio

Cup of Tea

Wild berries, black, ginger-lemon, chamomile,
, green, peppermint, herbs, fennel



SOFT DRINKS

Naturtrüber Apfelsaft vom Bauern 0,3/0,5 l
Succo di mela del contadino
Apple juice from agricultural production

Apfelschorle 0,3/0,5 l
Succo di mela con acqua frizzante
Apple juice with sparkling water

Coca Cola, Lemonade, 0,3/0,5 l
Spezi, Fanta, Ice-Tea

Cola Zero, Sprite 0,3 l

Skiwasser 0,3/0,5 l
(Raspberry-juice, lemon-juice, sparkling water)

Sportwasser 0,3/0,5 l
(Lemonade, sparkling water)

Himbeer-, Holundersaft 0,3/0,5 l
Succo di lampone o sambuco
Raspberry- or elder-juice

Fresh Milk from the farm 0,3/0,5 l

Red Bull

Schweppes tonic

Fruchtsäfte (Orange, Aprikose, Pfirsich, Birne, ACE)
Succhi di frutta (Arancia, albicocca, pesca, pera, ACE)
Fruit juices (Orange, apricot, peach, pear, ACE)

Mineralwasser (mit oder ohne Kohlensäure) 0,7 l
Acqua minerale (frizzante o naturale)
Mineral water (sparkling or still)



Peak views. Perfect brews....

BIER - BIRRA - BEER

Special: „Odles 3025“ 0,5 l

(Rotes, handwerklich hergestelltes Bier aus Gröden)

(Birra rossa, artigianale della Val Gardena)

(Red beer from Val Gardena)

Stiegl Helles vom Fass 0,3/0,5 l

Stiegl chiara alla spina

Stiegl HellesDraft lager

Weißbier 0,3/0,5 l

Birra Weiss

Weiss beer

Alkoholfreies Bier 0,33 l

Birra analcolica

Non-alcoholic beer

Alkoholfreies Weizen 0,5 l



DIGESTIVES

Amaro Averna

Ramazotti

Cynar

Braulio

Fernet branca

Montenegro

Jägermeister

Whiskey Jack Daniels

Cognac Hennessy

Gin Tonic 8025



Special: ALPEN ELIXIER (from South Tyrol)

Amaro Odles

Wine a little, laugh a lot!

WEINE - VINI - WINES

Offene Weine / vini aperti / wine by the glass:



Weiße/bianchi/white:

Sauvignon COSMAS Kornell
Pinot Grigio PENÖNER Kurtatsch
Gewürztraminer Kurtatsch
Chardonnay Kaltern
Kerner Köfererhof

Rote/rossi/red:

Lagrein Muri Gries
Pinot Noir LUZIA St. Pauls
Grauvernatsch SONNTALER Kurtatsch
St. Magdalener Classico Waldgries

Schaumwein/bollicine/sparkling wine:

Prosecco Valdobbiadene DOCG Line Dirupo
Spumante Brut Trento DOC Ress

Karaffen/ caraffe/ carafes: ^

Pinot blanc	¼ ½ 1l
Cabernet	¼ ½ 1l

One more? Why not!

SCHNAPS / LIKÖRE - GRAPPA / LIQUEURS

Grappa Gewürztraminer

La Gold Barrique

La Morbida

La Delicata

Grappa contadina

Williams

Obstler

Molinari Sambuca

Himbergeist/ Grappa al lampone/ Raspberry -grappa

Kräuterschnaps / Grappa alle erbe / Herbs-grappa

Enzianschnaps / Grappa alla genziana / Gentian-grappa

Brennesselschnaps / Grappa alle ortiche / Nettles-grappa

Wacholderschnaps / Grappa al ginepro / Juniper-grappa

Zirbenschnaps / Grappa al cirmolo / Pine-grappa

Limoncello

Haselnusslikör / Liquore al nocino / Hazelnut-liqueur

Heidelbeerlikör / Liquore al mirtillo / Blueberry-liqueur

Pflaumenlikör / Liquore alla prugna / Plum-liqueur

Apfellikör / Liquore alla mela / Apple-liqueur

Aprikosenlikör / Liquore all'albicocca / Apricot-liqueur

Holunderlikör / Liquore al sambuco / Elder-liqueur

Specials:

“OLPMHAI”

Heuschnaps/Grappa al fieno/Hay-grappa

“ZIRBILA”

Zirbenschnaps vom Bauern

Grappa al cirmolo del contadino

Pine-grappa

“ALPENELIXIER”



***GUTEN APPETIT!
BUON APPETITO!
ENJOY YOUR MEAL!***



FAMILY PERATHONER



This Week's Special...



Tagliata vom hofeigenen Rind
mit Rauke, Parmesansplitter und Röstkartoffel

Tagliata di manzo del nostro maso,
su letto di rucola con scaglie di grana e patate saltate

Tagliata from our farms own meet,
with rocket, parmesan shavings and roasted potato