Our own craft beer VIERTEL BIER - la birra del quartiere is brewed in artisan tradition in our Braubasis in Schabs since 2021.

Our standard range of 8 beers is complemented by exciting seasonal beers.

VIERTEL - wich means quarter, stands for the attitude to life, for the beautiful things in life that happen just around the corner. In a quarter. Different worlds of life find their home - they meet, exchange, enrich an connect. Everyone is welcome in the colorful, lively diversity of the VIERTEL.

BIO HELLES

A malt-accentuated, bottom-fermented classic lager with subtle hop freshness and hints of grain and bread.

BIO WEIZEN

A wheat beer brewed in the Bavarian style, it convinces with aromas of bananas and cloves.

ALMA

Very fresh, fruity, hop-accentuated Pale Ale with notes of citrus fruits. Only grain from South Tyrol is used as the basis.

AMBRIS

Amber-coloured, malty lager with light roasted aromas and balanced fruit note from the hops.

ALTO ALE

Fruity India Pale Ale with a malty body and pleasant bitterness. The intense aromas of citrus and tropical fruits are striking.

Beer pairing made easy.
Follow the colorful triangles!

VIERTEL BIER
La birra del quartiere

ANTIPASTI

A C G M **Beef tartare** **130g 23,70 €**

Local beef / herb butter / truffle mayonnaise / salad /
kataifi pastry / pickled onions / capers

H G M **Salad bowl** **17,50 €**

Leaf salad / caramelised chestnuts / figs / honey dressing /
walnuts / grilled Tomino cheese

C D G O M **Marinated Char** **19,80 €**

Diced beetroot / green apple / fennel salad /
chive mayonnaise / Champagne sauce

SOUP

A C G **Chestnut soup** **13,50 €**

Chestnut soup / milk-cinnamon foam / chestnut fritters

STARTERS

A C G **Homemade Schlutzkrapfen (ravioli)** **17,50 €**

Spinach and ricotta filling / alpine cheese fonduta / parmesan / butter

A C G L O **Tagliatelle with venison ragout** **18,90 €**

Tagliatelle with venison ragout / rosemary foam / cranberry gel / parmesan crisp

C G L M **Pumpkin risotto** **18,50 €**

Pumpkin / pumpkin seed mayonnaise / pumpkin seeds / pumpkin seed oil /
chicken roulade wrapped in bacon

HELLES WEIZEN ALMA AMBRIS ALTO ALE

MAIN COURSES

A C G O **Beef Goulash** **24,90 €**

Local beef / bacon dumplings / Vinschgerle bread crisp

A C G **Wienerschnitzel** **25,90 €**

Veal schnitzel, breaded and fried in butter / roast potatoes / cranberry jam / lemon

SCHLACHTI´S BURGERS

A C G N O **Schlachthof Burger – Alpin Beef (Wagyucross Breed) 100% local** **19,90 €**

Organic burger bun / local beef / leaf lettuce / fresh tomato / pickled onions / burger sauce
Choice of side dish and extra sauce

A C G N O **Cheeseburger - Alpin Beef (Wagyucross Breed) 100% local** **20,50 €**

Organic burger bun / local beef / pickles / mustard / lettuce / tomatoes / pickled onions / BBQ sauce / cheddar
Choice of side dish and extra sauce

A **Quinoa Burger** (VV) **18,90 €**

Organic burger bun / quinoa patty / guacamole / tomatoes
Choice of side dish and extra sauce

Our sides
potato wedges / sweet potato fries / organic leaf salad

Our sauces
Schlachthof sauce / ketchup / mayo / cocktail sauce / BBQ sauce / garlic mayo / spicy homestyle sauce

HELLES WEIZEN ALMA AMBRIS ALTO ALE

DRY AGED MEAT



Origin of the meat
South Tyrol / Ireland / Poland / USA / New Zealand

Dry aging process
min. 15 up to max. 35 days

Good meat takes time
Preparation time: 30–45 min

Our brewer Florian recommends:
Bio Helles Zwickl Lager
Quattro Vierkorn Weisse
Ambris Amber Lager

Perfect with meat
selected wines from our wine list

Rib-Eye (400 g) for 1 person **45,50 €**
with sides

Tomahawk Steak (1000g - 1200g) for 2 persons **98,50 €**
with sides

B C **Every steak comes with**
Wok vegetables / cabbage salad / potato wedges or sweet potato fries
Fleur de Sel / jus / BBQ sauce / herb butter

Cover charge €1.50 per person in the evening.

KID´S MENU

A C	**Spaghetti with tomato sauce**	**8,50 €**
	Sausage with potato wedges Ketchup / mayo	**10,50 €**
A C	**Kids' Wiener Schnitzel with potato wedges** Ketchup / mayo	**13,50 €**

OUR SIDES

	Potato wedges with sauce of your choice	**8,90 €**
	Sweet Potato Wedges with sauce of your choice	**9,80 €**
G	**Roast Potatoes**	**8,90 €**
M O	**Side Salad** Organic leaf salads with house dressing	**3,50 €**
F L	**Wok vegetable**	**10,80 €**

DESSERT

A C G H	**Homemade apple strudel** Vanilla sauce, vanilla ice cream or whipped cream raspberry coulis / strawberries	**8,50 €**
A C G	**Homemade Tiramisù** Mascarpone cream / ladyfingers / coffee	**8,20 €**
A C G H	**Forest creation** Chestnut mousse / chocolate crumble / forest berries / matcha sponge / raspberry ice cream	**11,50 €**
C	**Affogato** Caroma organic coffee / vanilla ice cream	**4,60 €**
C	**Ice cream** Vanilla / chocolate / strawberry / nut / raspberry / lemon	**one scoop 2,50 €**

ALLERGENS

A	Gluten
B	Crustaceans
C	Eggs
D	Fish
E	Peanuts
F	Soya
G	Milk
H	Nuts
L	Celery
M	Mustard
N	Sesame
O	Sulphur dioxide, sulphites
P	Lupins
R	Molluscs

V	Vegetarian
VV	Vegan

ALTER SCHLACHTHOF

