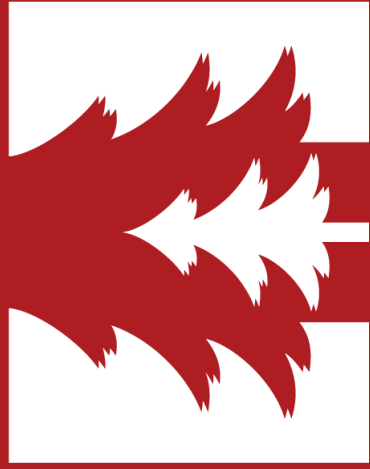


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RASTUA

RIFUGIO MALGA

SPARKLING WINE

Prosecco Docg Superiore Brut / 28

Collalto, Valdobbiadene (TV)

Trento DOC 907 Brut / 38

Cantina d'Isera, Trentino Alto Adige

Matt 55 Blanc de Noir extra Brut / 45

Pian delle Vette Cantina di Montagna, Feltre (BL)

Franciacorta Docg Cuvèe Prestige Extra Brut / 80

Cà del Bosco, Lombardia

Champagne by Justin Maillard / 95

Francia

WHITE WINE

Principe di Mel / 24

Solaris - Ag. Menel Giuliano, Mel di Borgo Val Belluna (BL)

Leiten Doc / 27

Gewürztraminer - Nals Margreid, Nalles (BZ)

Punggl Doc / 35

Pinot Grigio - Nals Margreid, Nalles (BZ)

Riserva della Contessa / 45

Manincor, Caldaro (BZ)

Lafò / 62

Chardonnay - Colterenzio, Cornaiano (BZ)

SWEET WINE

Passito bianco / 38

Terre di Gnirega, Verona

RED WINE

Pinot Noir Patricia Doc / 18

Girlan - Alto Adige - bottiglia da 0.375 l

Sand / 28

Lagrain - Nals Margreid, Nalles (BZ)

Lis Neris / 32

Cabernet Sauvignon - Lis Neris, San Lorenzo Isontino (GO)

Valpolicella ripasso DOC Classico Superiore / 34

Paolo Cottini, Fumane (VR)

Chianti Classico Docg / 35

Castellare di Castellina (SI), Toscana

Pinot Nero Vigneti delle Dolomiti / 38

Pian delle Vette Cantina di Montagna - Feltre (BL)




APPETIZER




- Plate of local cold cuts and cheese 11
per person
- Our Roast-Beef, cherry tomato pesto, burrata, rocket salad 18

SALADS



- Lavinores - salad, carrots, cherry tomatoes, apples, nuts, raisins, yogurt  13
- Ra Stua - radicchio, carrots, cabbage, speck, Jerusalem artichoke, pears  14
- Lerosa - salad, radicchio, cappucci, almonds, blueberries, cheese  14






FIRST PLATES - SOUP

- Potatoes and speck ravioli with mashed green apple  13.5
- Cheese dumplings on wild herb cream 14
- Buckwheat spätzle, graukäse, becon and low-temperature cooked egg 14.5
- Tagliatelle blended with vodka and char, on a zucchini and mint cream 15
- Soup of the day 11





SECOND PLATES

- Fried eggs with cheese fondue, crispy speck straws,
Ra Stua potatoes  16
- Bites of breaded cheese on sautéed vegetables  16
- Storo polenta, our sausages, mushrooms, cheese fondue  18
- The Malga Hamburger** 20
Milk bread, deer meat 200gr., speck, salad, cheese and
tomatoes, served with french fries
- Beef steak on rocket pesto served with Ra Stua potatoes  25



SIDE DISHES

- Storo polenta    4.5
- Cabbage salad  5
- Ra Stua potatoes (with onion, speck) 6
- French fries  6.5

KIDS MENÙ

- Pasta with tomato sauce   10
- Frankfurters and french fries  13
- Milanese breaded cutlet with french fries  14

DESSERTS

- Linzer-torte with cream 6.5
- Fresh cream with berries  7
- Chocolate Mousse, berry sauce  7
- Apple strudel, vanilla ice-cream, raspberry sauce 8
- Apfelschmarren 9
- Cover charge 2.5
- Extra bread portion 2.5



Lactose free



Gluten free



Vegetarian

DRINKS

Dolomia water 500ml	1.5
Water nat./spar. 1lt.	1
Syrups (elderberry, aspberry, bilberry, mountain herbs, peppermint)	3.2
Skiwasser	3.8
Sportwasswer	3.2
Orange juice	4.5
Juice (apple, blueberry, peach, pear)	3.8
Coca Cola (classic, Zero)	3
Fanta	3
Lemonsoda	3
Fuze-tea (peach, lemon)	3
Schweppes tonic-water	3

HOT DRINKS

Espresso	1.5
American coffee	2.5
Barley coffee	1.8
Ginseng coffee	2
Decaffeinated coffee	2
Cappuccino	2.8
Milk with coffee	3
Hot chocolate	4
- Dark	
- Milk	
- Orange and cinnamon	
Black tea	3.5
Herbal tea	3.5
Jagertee	4
Bombardino	4.5
Eggnog	4
Vin brulè	4
Warm apple juice	3.8
Punch (orange, rum, mandarin)	4

APERITIF

Gingerino	3
Crodino	3
Analcolic	5
Spritz Aperol/Campari/Cynar	5
Spritz white/red	4
Hugo	5
Mountain Hugo	6
Gin tonic	8
Prosecco	4
Glass wine being served	4 / 6

White wine

Gildo - Friulano 100%	
- glass	3
- carafe 0.5 l.	8
- carafe 1 l.	14.5

Red wine

Gildo - Merlot 100%	
- glass	3
- carafe 0.5 l.	8
- carafe 1 l.	14.5

BEERS

Benediktiner Hell

- on tap 0.2	2.5
- on tap 0.4	5
Radler	
- da 0.2	2.5
- da 0.4	5
Diesel	
- da 0.2	2.5
- da 0.4	5
Franziskaner 0.5	6.5
Analcolic Paulaner 0.33	4.5
Analcolic Paulaner 0.5	6.5
Red Dolomiti 0.33	4.5
Peroni Gluten Free 0.33	4.5

DIGESTIFS

White grappa	3
Barricaded grappa	4
Homemade grappa	3.5
Bitter digestive liqueur	4
Sambuca	4
Whisky	5



SÜDTIROLER
**KRÄUTER
REBELLEN**
LORENZ + LEANDER

TEE IM KOPF, NATUR IM HERZEN

Black tea - Flush trail	3.5
Darjeeling First Flush, cornflower	
Rooibos - Nature	3.5
Rooibos, cornflower	
Peak	3.5
Peppermint, curled mint, apple mint, cornflower	
Glacier	3.5
Lemon balm, peppermint, cornflower, marigold, mallow, strawberry leaves	
Ferrata	3.5
Lemon balm, verbena, nettle, red beet, marigold, genepi	
Mountain pasture	3.5
China green, cornflower	
Woodland bush	3.5
Chamomile	
Pond	3.5
Fennel, anise, alchemilla, agastache	
Vineyard	3.5
Lemon balm, agastache, rose petals, mint, plantain, lavender	