

## **A warm welcome to Castel Fragsburg**

Over the course of the last few years we have developed a culinary concept which is particularly focused on the rich and wide palette of regional products.

From childhood onwards I was fascinated with the artisans and the specialities of my home county, I have learned to respect their wisdom and quality. Enthusiastic bakers, butchers and fishermen, as well as farmers and hunters have given me the opportunity to gain profound knowledge about provenance and traditional values.

Hence I have acquired considerable insight about our produce – this now represents the key element for our new style cuisine: Authentic and honest, based on the knowhow of classic cuisine.

Chef Luis Haller and his brigade  
wish you a delicious culinary excursion in our stunning region.



**You wish to enjoy our cuisine in the privacy of your home?  
You can buy some of our home made specialities: Chutneys, jams,  
syrups and chocolates are available in our boutique.**

**Relais & Châteaux Castel Fragsburg**  
**The finest country home cuisine**  
**in the Merano region with combined wine tasting**

The Fragsburg country home cuisine is enhanced due to the cooperation with our guests, who desire to get back to the particular dishes, those which make the visit in our Gourmet- Restaurant worthwhile.

Local greeting from the kitchen 'Grias't Enk'



**The best of char and mustard ice-cream**  
hay steam, "Schüttelbrot", mountain herbs  
**€ 16.00**

**Riesling- Steger Graf von Meran- Kellerei Meran 2010**



**Garden peppers and sardines**  
risotto Carnaroli, ment, meadow flowers  
**€ 16.00**

**Chardonnay „St. Valentin“- St. Michael Eppan 2008**



**„My classic“**  
**Venison and blackberry**  
Yellow boletus mushrooms, dark beer honey, dumplings of semolina  
**€ 31,00**

**Lagrein "Staves" Riserva – Kornell 2007**



**Fresh fruits from the garden**  
sorbet, fruit, mint  
**€ 10.00**

**Moscato d'Asti – Saracco 2009**



**Sweet endings**

**In 4 courses € 58.00 per person**  
**In 4 courses with wine € 82.00 per person**

Cover charge € 3.50

Cover charge includes: homemade bread & spread, greeting from the kitchen, pre-dessert

## Indulgent dining pleasures

Local greeting from the kitchen 'Grias't Enk'



**Goose liver 2011**  
terrine, roasted, parsley  
**€ 16,00**



**Ravioli of turbot and truffle of Norcia**  
sugar peas, mousse, ginger  
**€ 15,00**



**King prawn and pea**  
mint, flan, Afilla cress  
**€ 14,00**



**"Sous Vide"**  
**Veal Sirloin and "lime"**  
2x celery, "Gampen" bread, potato chips  
**€ 31.00**



**Selection of cheese and companions**  
honeys, chutneys, balsamic  
**€ 16.00**



**Fragzburg cherry and vanilla**  
tartlet, dumpling, ice cream  
**€ 11.00**



**Sweet endings**

**In 6 courses € 92.00 | In 4 courses € 62.00**

Cover charge € 3.50

Cover charge includes: homemade bread & spread, greeting from the kitchen, pre-dessert

# The summer menu

## Herbs, grasses, tinctures

Local greeting from the kitchen 'Grias't Enk'



### First garden tomato and Burrata

clear, warm

€ 12.00



### Lovage and sea bass

soup, Chorizo, sauce

€ 13.00



### "Gnocchi" all' Amatriciana

onion, tomato, bacon

€ 14.00



### Angler-fish and chanterelles

cabbage, olives, aroma of charcoal

€ 31.00



### Goat and pine

fresh cheese, honey, raspberries

€ 12.00



### Valrhona chocolate and red currant

tartlet, pine nuts, japanese

€ 11.00



### Sweet endings

**6 courses € 92.00 | 4 courses € 62.00**

Cover charge € 3.50

Cover charge includes: homemade bread & spread, greeting from the kitchen, pre-dessert