

# Dinner

Monday, Wednesday, Friday, Saturday, Sunday  
from 18:00 to 21:00 Uhr

Every Tuesday Barbecue evening

Every Thursday Fondue evening by pre-order

# Die Post

Wirtshaus since 1728



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## BEWUSST TIROL – CONSCIOUSLY TYROL

CONSCIOUSLY ENJOYING TYROL MEANS SAVORING TYROLEAN PRODUCTS. THIS IS THE CENTRAL THEME OF THE INITIATIVE "BEWUSST TIROL", IN WHICH FARMERS AND INNKEEPERS WORK HAND IN HAND TO OFFER YOU A UNIQUE TYROLEAN TASTE EXPERIENCE.

### OUR FOOD

WE ARE MAKING THE FOREMOST EFFORT TO OFFER YOU REGIONAL PRODUCTS FROM TYROL. MOST OF OUR PURCHASES ARE THEREFORE PROVIDED BY LOCAL FARMERS AND SUPPLIERS.

### SELECTED PROVIDERS INCLUDE

PIRPAMER MARKUS, VENT (BEEF-, LAMB-, GAME MEAT)  
GSTREIN ARNO, SÖLDEN (GAME, MEAT AND SAUSAGES)  
SCHULTES WERNER, SÖLDEN (GAME MEAT)  
FAMILIE MRAK, LÄNGENFELD (FISH)  
FLORIANIHOF, HAIMING (PORK MEAT)  
KAPELLER FRANZ, MIEMING (POTATOES)  
MARIA & MARTIN GRÜNER, OBERGURGL (GOAT CHEESE)  
ERLEBNISSENEREI ZILLERTAL (MILK AND MILK PRODUCTS)  
HOLZKNECHT ERIKA, LÄNGENFELD (CHEESE)  
BIOHOF GLATZL, HAIMING (FLOUR, POLENTA CORN MEAL)  
PETRA HOLZKNECHT (EGGS)



## ÖTZTAL REGION OF CULINARY EXCELLENCE – THE MOUNTAIN LAMB & SHEEP

THE PRODUCERS GUARANTEE THE BEST POSSIBLE QUALITY, FOLLOWING A SET OF SPECIFIC GUIDELINES – WITH CLEAR DEFINITIONS OF REGIONALITY AND QUALITY. 100% OF ANIMAL FARMING AND PROCESSING TAKES PLACE IN THE ÖTZTAL VALLEY. THE SUPERIOR QUALITY IS A RESULT OF THE ANIMAL WELFARE, BREEDING AND FEEDING. IN FACT, THE ÖTZTAL REGION OF CULINARY EXCELLENCE HOLDS AN EXTENSIVE TRADITIONAL KNOWLEDGE ABOUT ALL FACTORS, WHICH AFFECT THE QUALITY OF THE ÖTZTAL MOUNTAIN SHEEP & LAMB.

THE MAIN TASK OF THE "AUSTRIA REGION OF CULINARY EXCELLENCE" IS THE PRESERVATION OF SMALL FARMS. IT IS THE INITIATIVE'S MISSION TO PROVIDE AND SUPPORT REGIONAL PREMIUM PRODUCTS. AFTER A DECADE OF DEDICATION, THE "AUSTRIA REGION OF CULINARY EXCELLENCE" HAS BECOME A STRONG BRAND, MAKING OF REGIONALITY AND SEASONALITY AN EVERYDAY REALITY.

## IN ADVANCE OR BY THE WAY...

Homemade bread & spread 4,20

## HORS D'OEUVRES

Beef Tartar / sourdough bread / butter 21,50

Summer salad / potatoes / radishes / seeds / bacon / egg  
upon request without bacon  16,--

Cured fillet of salmon trout / cucumbers / buttermilk 16,--


Mixed salad 

big 13,70

small 8,--

Leaf salad  7,--


## SOUPS

Consommé Celestine	8,20
Chicken soup / peas / mushrooms / vermicelli	9,50
Tomato cream soup / basil / croutons 	9,50

## WARM STARTERS

Homemade pasta	bolognese (100 % beef)	17,--
	Tomato-basil pesto 	16,50
Char fillet confit from Längenfeld / young vegetables		23,--
Eggplant / goat curd from Obergurgl / garden herbs 		16,50

## MAIN COURSES

Char fillet / white wine risotto / pumpkin / beurre blanc	34,50
Wiener Schnitzel – breaded veal escalope/ french fries or potato salad	28,--
Pumpkin risotto / zucchini / parmesan 	18,50

## LOCAL BEEF

Boiled beef served in a copper pan Roast potatoes / spinach / horseradish	35,--
Rib Eye Steak (350g) / summer vegetables / French fries herb butter or green pepper sauce	41,--
Fillet Steak (230 g) / summer vegetables / French fries herb butter or green pepper sauce	45,--
Fillet Steak Ladies Cut (180 g) / summer vegetables / French fries herb butter or green pepper sauce	37,--

## DESSERT

Sorbetti – cowberry, strawberry or pear

Gin-Prosecco 9,80

Vodka-Prosecco 9,80

Affogato – Espresso & vanilla ice cream 6,--

Chocolate mousse / plums / caramel 11,--

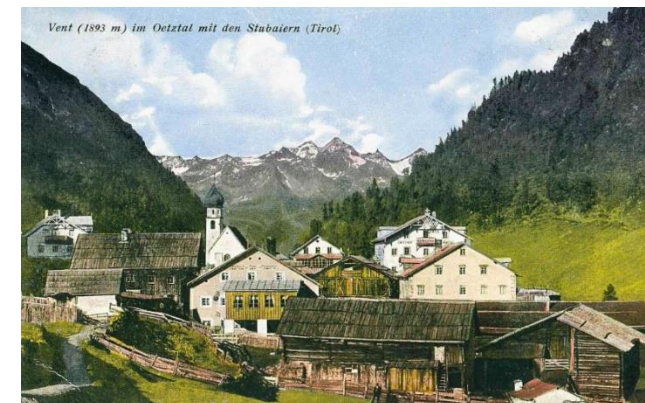
Apple tartlet / custard sauce / rum raisin ice cream 12,--

Goat cheese from Obergurgl / pear / nut bread 12,50

Homemade sorbets

cowberry / lemon / rhubarb per scoop 2,50

In case of intolerances or allergies, please ask our service staff!



Vent, about 1910

## *EVERY TUESDAY BARBECUE EVENING*

per person 56,--

- incl. soup, salads, bread
- various meat specialties, fish and seasonal vegetables from the OFYR-Grill and Smoker

## *EVERY THURSDAY FONDUE EVENING BY PRE-ORDER*

Fondue Bourguignon or Fondue Chinoise  
(2 people or more)

per person 52,--

- beef-, pork- and chicken fillet
- vegetables
- 5 different Fondue sauces
- french fries, baguette
- salad bowl

Cheese fondue  
(2 people or more)

per person 39,--

- swiss cheese with kirsch
- baguette
- bacon and ham
- baby potatoes
- grapes and apples
- salat bowl