

Dinner

Thursday to Tuesday
from 18:00 to 21:00 Uhr

Every Wednesday Fondue evening by pre-order

Die Post

Wirtshaus since 1728



www.alpinhotel-post.com



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)
GRÜNER MARIA & MARTIN, OBERGURGL (CHEESE AND GOAT CHEESE)
WILHELM MATTHIAS, SÖLDEN (MEAT)
SCHULTES WERNER, SÖLDEN (GAME MEAT)
FAMILIE MRAK, LÄNGENFELD (FISH)
KAPELLER FRANZ, MIEMING (POTATOES)
ERLEBNISSENNEI ZILLERTAL (MILK AND MILK PRODUCTS)
SONNHOF, VENT (GAME MEAT)
RIETZERHOF, TELFS (FLOUR, VEGETABLES, SAUERKRAUT)*

IN ADVANCE OR BY THE WAY...

Homemade bread & spread 4,20

HORS D'OEUVRES / SALAD

Beef Tartar / sourdough bread / butter 21,50

Winter salad / potatoes / radishes / seeds / bacon / egg 13,--

✓ by request without bacon

White & green asparagus / goat cheese from Obergurgl / hazelnuts ✓ 14,--

Chervil / Jerusalem artichoke / horseradish
smoked salmon trout 16,50

Roast beef 15,50

Marinated char fillet / chive cream / pearl onions 16,50


Roast fillet of char / wild asparagus / radishes 21,--

Mixed salad ✓
big 13,50
small 8,--

Leaf salad ✓ 7,--

✓ vegetarian

SOUPS

Consommé Celestine	8,--
Consommé / liver- and semolina dumplings / ham biscuits	11,--
Cream of asparagus / Bresaola ham	9,50
 by request without Bresaola ham	
Chicken soup / peas / mushrooms	11,--

OUR CLASSICS

Homemade pasta	bolognese (100 % beef)	17,--
	radicchio / tyrolean blue cheese 	16,50
	vegetable sauce 	15,50
White wine risotto / white & green asparagus / egg yolk 		19,50
as a starter		16,50
Wild garlic ravioli / brown butter / parmesan 		19,50
as a starter		16,50
Fried char fillet from Längenfeld		
Fregola sarda / Cime di rapa / beurre blanc		34,50
Wiener Schnitzel – breaded veal escalope/ french fries or potato salad		28,--
Roast kid served in a copper pan		
Potato gratin / kohlrabi		31,--

LOCAL BEEF

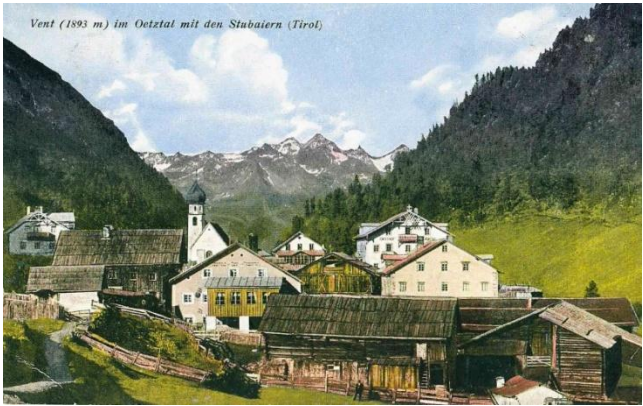
Rib Eye Steak (350 g.) / vegetables / French fries		
herb butter or green pepper sauce		41,50
Fillet Steak (230 g) / vegetables / French fries		
herb butter or green pepper sauce		45,--
Fillet Steak Ladies Cut (180 g) / vegetables / French fries		
herb butter or green pepper sauce		38,50

 vegetarian

DESSERT

Sorbetti – cowberry, strawberry or lemon		
	Gin-Prosecco	9,50
	Vodka-Prosecco	9,50
Affogato – Espresso & vanilla ice cream		6,--
Nougat tartelette / hazelnuts / banana sorbet		12,--
Pavlova / rhubarb / raspberries		11,--
Goat cheese from Obergurgl / cowberries / apple-nut bread		11,50
Homemade sorbets		
cowberry / strawberry / lemon		per scoop 2,20

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




Vent, about 1910

EVERY WEDNESDAY FONDUE EVENING BY PRE-ORDER

Fondue Bourguignon or Fondue Chinoise
(2 people or more)

per person 49,--

- 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
- salad bowl

Truffle fondue – cheese fondue with Grappa and tuffles 
(2 people or more)

per person 49,--

- swiss cheese with Grappa and truffles
- baguette
- bacon and ham
- baby potatoes
- grapes and apples
- salad bowl