

Dinner

Thursday to Tuesday

from 18:00 to 21:00

Die Post

Wirtshaus seit 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)
GSTREIN ARNO, SÖLDEN (GAME, MEAT AND SAUSAGES)
SCHULTES WERNER, SÖLDEN (GAME MEAT)
FAMILIE MRAK, LÄNGENFELD (FISH)
FLORIANIHOF, HAIMING (PORK MEAT)
KAPELLER FRANZ, MIEMING (POTATOES)
ERLEBNISSENNEREI ZILLERTAL (MILK AND MILK PRODUCTS)
HOLZKNECHT ERIKA, LÄNGENFELD (CHEESE)
BIOHOF GLATZL, HAIMING (FLOUR, POLENTA CORN MEAL)
PETRA HOLZKNECHT (EGGS)

**GENUSS
REGION
ÖSTERREICH**

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,--
-------------------------	------

HORSE D'OEUVRES

Beef Tartar / sourdough bread / butter	21,--
--	-------

Winter salad / potatoes / radishes / seeds / bacon / egg	15,50
--	-------

Cured fillet of salmon trout / peas / green asparagus	16,--
---	-------

Barley salad / root vegetables / curd cheese	15,--
--	-------

Mixed salad	
big	13,50
small	8,--

Leaf salad	7,--
------------	------

SOUPS

Consommé Celestine	8,--
Cream of asparagus soup / almonds / green apple	10,--
Chicken soup / mushrooms / meat	9,--
Wild garlic cream soup / peas / goat cottage cheese	10,--

WARM STARTERS

Homemade pasta	bolognese (100 % beef)	16,50
	walnut pesto / Roquefort cheese	16,50
Poached egg / crème fraîche / asparagus		16,--

MAIN COURSES

Salmon trout fillet / white asparagus / fregola sarda / beurre blanc	34,50
Wiener Schnitzel – breaded escalope / French fries or potato salad	27,--
Fregola sarda / green & white asparagus / parmesan	22,--

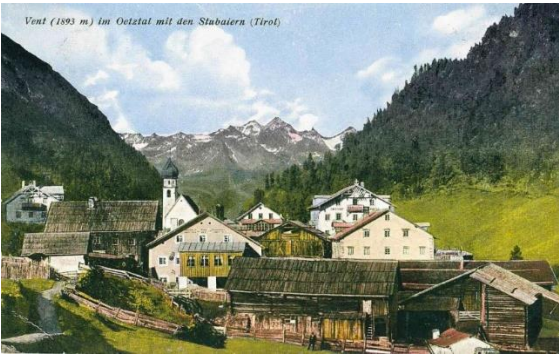
LOCAL BEEF

Boiled beef served in a copper pan roast potatoes / spinach / horseradish	34,--
Rib Eye Steak / winter vegetables / French fries herb butter or green pepper sauce	40,--
Fillet Steak / winter vegetables / French fries herb butter or green pepper sauce	45,--

DESSERTS

Sorbetti – cowberry, strawberry or pear	
Gin-Prosecco	9,50
Vodka-Prosecco	9,50
Affogato – Espresso & vanilla ice cream	5,10
Choux / chocolate / passion fruit	13,--
White chocolate mousse / rhubarb / raspberry	13,20
Goat cheese from Obergurgl / pear / nut bread	14,--
Homemade sorbets	
cowberry, strawberry or pear	
	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