

Welcome to restaurant

Schlosswirt Forst



Chef's menu
"My best creations"

*Crispy prawn with burrata
and calf tartare on Dijon mayonnaise*

FORST V.I.P. Pils

*Nutmeg pumpkin ravioli with Lardo di Colonnata
on sage butter and dried vine tomatoes*

FORST Kronen

*In Lagrein braised beef Laugen cheek
on mashed potatoes and artichoke with pickled FORST cherries*

FORST Felsenkeller Bier

*Semolina dumplings filled with nougat
on cinnamon-sugar crumbs
stewed plums and chestnut ice cream*

Cold starters



Lagundo goat cheese tarte
on beetroot carpaccio with walnut dressing
and puffed buckwheat

FORST V.I.P. Pils

Roasted carpaccio of fallow deer from Naturno
with Grana Padano and spruce sprouts dressing
with herbs from the garden

FORST V.I.P. Pils

Anchoa anchovy with jamón de Pata Negra
on burrata from Puglia with tomato

FORST Felsenkeller Bier

Soups



Foamy chestnut soup with laurel milk and black truffle

Beef consommé
with typical grey cheese dumplings and lovage

Homemade pasta dishes and first courses

€ 3,00 supplement when served as main dish



Duet of starters
"South Tyrolean Schlutzkrapfen and cheese dumplings
on baby cabbage"

FORST Felsenkeller Bier



Vialone Nano Risotto
with black truffle

FORST V.I.P. Pils

Pappardelle of organic egg with local deer ragout
and brittle of Tyrolean bread

FORST V.I.P. Pils

Main courses



Oven-fresh buckwheat pancakes filled with “radicchio rosso di Treviso” and Merano grapes, tomatoes and pine nuts gratinated with scamorza

FORST Felsenkeller Bier



Spring water char on pumpkin cream with artichoke and Jerusalem artichoke foam

FORST Felsenkeller Bier

Filet of beef Premium Black Angus 180 g
with pepper-Cognac sauce on mashed potatoes
and sautéed vegetables

FORST Felsenkeller Bier

Venetian calf's liver
with rice Pilaf and leaf spinach

FORST Felsenkeller Bier

Goulash of fallow deer from Naturno served in a copper pan
with grey cheese dumplings,
apple red cabbage and cranberry jam

FORST Kronen

Hand cut tartare of beefsteak prepared at your table
with butter and toasted bread

FORST V.I.P. Pils

Mixed salad or cabbage salad with Speck

Desserts

Madagascar chocolate tart 64%
with kumquats and banana ice cream

Tonka bean Crème Brûlée,
verbena apple sorbet and puffed amaranth

Tahiti vanilla ice cream
with roasted pumpkin seeds and pumpkin oil

Sorbet of lemons from Amalfi
with sparkling wine or Vodka

Shredded sweet pancakes with raisins served in a pan
with apple puree and cranberries
(a 20 min. wait) for two persons

Variety of 4 cheese (cow, goat, sheep)
with fruit bread and chutneys

*Given my affection and respect for sincere and native products I try to live up to the home-based cuisine and I try to give the authenticity back to the kitchen and the dishes.
My belief is: "Down to earth, but accurate."*

Luis Haller

Substances or products that cause allergies or intolerances

Our dishes and beverages can contain the following substances:

Cereals containing gluten , namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.
Crustaceans and products thereof
Eggs and products thereof
Fish and products thereof
Peanuts and products thereof
Soybeans and products thereof
Milk and products thereof (including lactose)
Nuts , namely: almonds (<i>Amygdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
Celery and products thereof
Mustard and products thereof
Sesame seeds and products thereof
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
Lupin and products thereof
Molluscs and products thereof

If the substances specified above provoke allergies or intolerances to you, we ask you to inform our staff when ordering. They will be glad to give you further information.

Dear Guests,

to curb the spread of the SARS-CoV2 virus, it is important to observe the applicable legal instructions, which are listed in the restaurant and to maintain a safety distance of two meters in between during consumption. In order to avoid people gathering and to keep safety distances, we kindly ask you to request the bill at the table and to pay preferably with contactless payment systems. Thank you for your cooperation.