

Cold appetizers and salads

Autumnly Game Terrine

fresh berries | salad bouquet | sauce cumberland

17,00€

(A, G, O)

Vitello Tonnato

caper berries | sweet and sour onions | veal fillet

18,00€

(A, C, D, G, O)

dasMEI Starter Variation (for 2 persons)

beef Tartare | scallops | Parma ham | backed shrimps | spring rolls

28,00€

(A, B, C, D, G, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Hot appetizers and salads

Mini Spring Rolls á la dasMEI

garden vegetables | crispy dough | sweet chili sauce

7,50€

(A, C, L, O)

Baked Prawns

torpedo shrimps | sweet chili sauce

8,50€

(A, B, C, O)

Mixed salad

house dressing

6,50€

(O)

Arugula salad

parmesan shavings | cherry tomatoes | fennel

7,00€

(G, O)

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Soups

Boiled Beef Broth

Tyrolean dumplings | Brunoise

6,90€

(A, C, G, L, O)

Cream of Tomato Soup



pesto | blossoms | Grissini

6,90€

(G, L, O)

Housemade Wonton Soup

Beef filling

7,50€

(A, C, F, G, L, O)

Vegetarian Dishes

Tyrolean "Schlutzkrapfen"

spinach-filled pastry | butter | Parmesan

18,00€

(A, C, G)

Organic Acquerello-Risotto

Saffron-pumpkin | parmesan shavings | zucchini flowers

19,00€

(A, C, G, O)

Housemade Taglioni

black truffle carpaccio | truffle cream

18,00€

(A, C, G, O)

Regional & National dishes

Organic Spaghetti á la dasMEI

fresh lobster | king prawns

28,00€

(A, B, D, L, O, R)

Bio-Spaghetti Carbonara

Guanciale bacon | Pecorino cheese

18,00€

(A, G)

Housemade Potato Gnocchi

flambéed prawns | saffron | yellow datterini | Pistachios

19,00€

(A, B, G, O)

Tyrolean Trio

bread dumpling | cheese dumpling | spinach dumpling

brown butter | parmesan | mixed salad

19,00€

(A, G)

Housemade Tortellini Noodles

Bolognese

18,00€

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Regional & National dishes

dasMEI Burger

*housemade bread | mayonnaise | Wagyu Beef
cucumber | tomato | bacon | cheddar | French fries | egg*

22,00€

(A, C, E, G, H, L)

Wiener Schnitzel from Tyrolean milk fed veal

parsley potatoes | cranberries | lemon

26,00€

(A, C, G, H, L, O)

Beef fillet "Black Teys Australia"

madeira sauce | vegetables | rosemary potatoes

39,00€

(C, G, L, O)

Dry-aged Onion Roast Beef

croquettes | vegetables | roasted onion

29,00€

(A, C, G, L, O)

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Asian main courses

Eight treasures in the style of the house

fillet of free-range chicken | Black Angus beef | vegetables

25,00€

(A, C, F, H, L, O)

Pad Prick Gai

fried vegetables | fillet of free-range chicken | red curry

26,00€

(A, C, F, H, L, O)

The classic – Master Wang's Crispy Duck

Duck | vegetables | 5 spices

28,00€

(A, C, F, H, L, O)

Thai prawns

vegetables | red Curry | fragrant rice

31,00€

(B, C, F, G, H, L, O)

Thai vegetables

fried vegetables | red curry | coconut milk

23,00€

(A, C, G, H, O)

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Asian main courses

Hu Nang

organic Beef Fillet | wok vegetables | soy sauce | chili

25,00€

(A, C, F, G, H, L, O)

Sweet and Sour Chicken

fillet of free-range chicken | fragrant rice

25,00€

(A, C, F, H, L, O)

Master Wang's Fried Noodles

fillet of free-range chicken | wok vegetables

soy-sauce | housemade noodles

25,00€

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Fish and Seafood

Fried Tuna Steak in Sesame Crust

Mediterranean Vegetables | fragrant rice | teriyaki-marinade

31,00€

(D, F, L, O)

Sea Bass Fillet in Parchment Paper

made in the Mediterranean way

28,00€

(A, D, F, L, O)

Tyrolean "Kwellsaibling" Fillet

Potato souffle | mediterranean vegetables | fragrant rice

28,00€

(A, C, D, F, G, L, O)

Catfish Fillet

grilled radicchio | Parisian potatoes | wild garlic pesto | lemon

28,00€

(D, F, L, O)

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Dessert

Tiramisu

á la dasMEI

8,90€

(A, C, G, O)

Chocolate Dream

Callebaut-chocolate | ginger | tonka beans | cantucci | berry | mango

8,90€

(A, C, G, E, H, O)

Amaretto-Cinnamon Panna Cotta

apricot mango puree

8,90€

(E, H, O)

Chocolate and Love

chocolate cake á la dasMEI

9,90€

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Dessert

Crème Brulee

tonka beans | wild berries | orange sauce

8,90€

(C, E, H)

Chestnut-Tart

flambéed meringue | fresh berries | cognac-sauce

9,90€

(C, E, H)

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18,00€

(A, C, D, G, O)

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beef Tartare | scallops | Parma ham | backed shrimps | spring rolls

28,00€

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Hot appetizers and salads

Mini Spring Rolls á la dasMEI

garden vegetables | crispy dough | sweet chili sauce

7,50€

(A, C, L, O)

Baked Prawns

torpedo shrimps | sweet chili sauce

8,50€

(A, B, C, O)

Mixed salad

house dressing

6,50€

(O)

Arugula salad

parmesan shavings | cherry tomatoes | fennel

7,00€

(G, O)

Soups

Boiled Beef Broth

Tyrolean dumplings | Brunoise

6,90€

(A, C, G, L, O)

Cream of Tomato Soup



pesto | blossoms | Grissini

6,90€

(G, L, O)

Housemade Wonton Soup

Beef filling

7,50€

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Vegetarian Dishes

Tyrolean "Schlutzkrapfen"

spinach-filled pastry | butter | Parmesan

18,00€

(A, C, G)

Organic Acquerello-Risotto

Saffron-pumpkin | parmesan shavings | zucchini flowers

19,00€

(A, C, G, O)

Housemade Taglioni

black truffle carpaccio | truffle cream

18,00€

(A, C, G, O)

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Regional & National dishes

Organic Spaghetti á la dasMEI

fresh lobster | king prawns

28,00€

(A, B, D, L, O, R)

Bio-Spaghetti Carbonara

Guanciale bacon | Pecorino cheese

18,00€

(A, G)

Housemade Potato Gnocchi

flambéed prawns | saffron | yellow datterini | Pistachios

19,00€

(A, B, G, O)

Tyrolean Trio

bread dumpling | cheese dumpling | spinach dumpling

brown butter | parmesan | mixed salad

19,00€

(A, G)

Housemade Tortellini Noodles

Bolognese

18,00€

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Regional & National dishes

dasMEI Burger

*housemade bread | mayonnaise | Wagyu Beef
cucumber | tomato | bacon | cheddar | French fries | egg*

22,00€

(A, C, E, G, H, L)

Wiener Schnitzel from Tyrolean milk fed veal

parsley potatoes | cranberries | lemon

26,00€

(A, C, G, H, L, O)

Beef fillet "Black Teys Australia"

madeira sauce | vegetables | rosemary potatoes

39,00€

(C, G, L, O)

Dry-aged Onion Roast Beef

croquettes | vegetables | roasted onion

29,00€

(A, C, G, L, O)

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Asian main courses

Eight treasures in the style of the house

fillet of free-range chicken | Black Angus beef | vegetables

25,00€

(A, C, F, H, L, O)

Pad Prick Gai

fried vegetables | fillet of free-range chicken | red curry

26,00€

(A, C, F, H, L, O)

The classic – Master Wang's Crispy Duck

Duck | vegetables | 5 spices

28,00€

(A, C, F, H, L, O)

Thai prawns

vegetables | red Curry | fragrant rice

31,00€

(B, C, F, G, H, L, O)

Thai vegetables

fried vegetables | red curry | coconut milk

23,00€

(A, C, G, H, O)

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Asian main courses

Hu Nang

organic Beef Fillet | wok vegetables | soy sauce | chili

25,00€

(A, C, F, G, H, L, O)

Sweet and Sour Chicken

fillet of free-range chicken | fragrant rice

25,00€

(A, C, F, H, L, O)

Master Wang's Fried Noodles

fillet of free-range chicken | wok vegetables

soy-sauce | housemade noodles

25,00€

(A, C, F, G, L, O)

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Fish and Seafood

Fried Tuna Steak in Sesame Crust

Mediterranean Vegetables | fragrant rice | teriyaki-marinade

31,00€

(D, F, L, O)

Sea Bass Fillet in Parchment Paper

made in the Mediterranean way

28,00€

(A, D, F, L, O)

Tyrolean "Kwellsaibling" Fillet

Potato souffle | mediterranean vegetables | fragrant rice

28,00€

(A, C, D, F, G, L, O)

Catfish Fillet

grilled radicchio | Parisian potatoes | wild garlic pesto | lemon

28,00€

(D, F, L, O)

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Dessert

Tiramisu

á la dasMEI

8,90€

(A, C, G, O)

Chocolate Dream

Callebaut-chocolate | ginger | tonka beans | cantucci | berry | mango

8,90€

(A, C, G, E, H, O)

Amaretto-Cinnamon Panna Cotta

apricot mango puree

8,90€

(E, H, O)

Chocolate and Love

chocolate cake á la dasMEI

9,90€

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Dessert

Crème Brulee

tonka beans | wild berries | orange sauce

8,90€

(C, E, H)

Chestnut-Tart

flambéed meringue | fresh berries | cognac-sauce

9,90€

(C, E, H)

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7,50€

(A, C, L, O)

Baked Prawns

torpedo shrimps | sweet chili sauce

8,50€

(A, B, C, O)

Mixed salad

house dressing

6,50€

(O)

Arugula salad

parmesan shavings | cherry tomatoes | fennel

7,00€

(G, O)

Soups

Boiled Beef Broth

Tyrolean dumplings | Brunoise

6,90€

(A, C, G, L, O)

Cream of Tomato Soup



pesto | blossoms | Grissini

6,90€

(G, L, O)

Housemade Wonton Soup

Beef filling

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(A, C, F, G, L, O)

Vegetarian Dishes

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(A, C, G)

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(A, C, G, O)

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(A, C, G, O)

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(A, B, G, O)

Tyrolean Trio

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19,00€

(A, G)

Housemade Tortellini Noodles

Bolognese

18,00€

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Asian main courses

Hu Nang

organic Beef Fillet | wok vegetables | soy sauce | chili

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Sweet and Sour Chicken

fillet of free-range chicken | fragrant rice

25,00€

(A, C, F, H, L, O)

Master Wang's Fried Noodles

fillet of free-range chicken | wok vegetables

soy-sauce | housemade noodles

25,00€

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(A, D, F, L, O)

Tyrolean "Kwellsaibling" Fillet

Potato souffle | mediterranean vegetables | fragrant rice

28,00€

(A, C, D, F, G, L, O)

Catfish Fillet

grilled radicchio | Parisian potatoes | wild garlic pesto | lemon

28,00€

(D, F, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Dessert

Tiramisu

á la dasMEI

8,90€

(A, C, G, O)

Chocolate Dream

Callebaut-chocolate | ginger | tonka beans | cantucci | berry | mango

8,90€

(A, C, G, E, H, O)

Amaretto-Cinnamon Panna Cotta

apricot mango puree

8,90€

(E, H, O)

Chocolate and Love

chocolate cake á la dasMEI

9,90€

(A, C, G, E, H, O)

Dessert

Crème Brulee

tonka beans | wild berries | orange sauce

8,90€

(C, E, H)

Chestnut-Tart

flambéed meringue | fresh berries | cognac-sauce

9,90€

(C, E, H)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Cold appetizers and salads

Autumnly Game Terrine

fresh berries | salad bouquet | sauce cumberland

17,00€

(A, G, O)

Vitello Tonnato

caper berries | sweet and sour onions | veal fillet

18,00€

(A, C, D, G, O)

dasMEI Starter Variation (for 2 persons)

beef Tartare | scallops | Parma ham | backed shrimps | spring rolls

28,00€

(A, B, C, D, G, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
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M ... Senf
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P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Hot appetizers and salads

Mini Spring Rolls á la dasMEI

garden vegetables | crispy dough | sweet chili sauce

7,50€

(A, C, L, O)

Baked Prawns

torpedo shrimps | sweet chili sauce

8,50€

(A, B, C, O)

Mixed salad

house dressing

6,50€

(O)

Arugula salad

parmesan shavings | cherry tomatoes | fennel

7,00€

(G, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
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G ... Milch
H ... Nüsse (Schalenfrüchte)
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P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Soups

Boiled Beef Broth

Tyrolean dumplings | Brunoise

6,90€

(A, C, G, L, O)

Cream of Tomato Soup



pesto | blossoms | Grissini

6,90€

(G, L, O)

Housemade Wonton Soup

Beef filling

7,50€

(A, C, F, G, L, O)

Vegetarian Dishes

Tyrolean "Schlutzkrapfen"

spinach-filled pastry | butter | Parmesan

18,00€

(A, C, G)

Organic Acquerello-Risotto

Saffron-pumpkin | parmesan shavings | zucchini flowers

19,00€

(A, C, G, O)

Housemade Taglioni

black truffle carpaccio | truffle cream

18,00€

(A, C, G, O)

Regional & National dishes

Organic Spaghetti á la dasMEI

fresh lobster | king prawns

28,00€

(A, B, D, L, O, R)

Bio-Spaghetti Carbonara

Guanciale bacon | Pecorino cheese

18,00€

(A, G)

Housemade Potato Gnocchi

flambéed prawns | saffron | yellow datterini | Pistachios

19,00€

(A, B, G, O)

Tyrolean Trio

bread dumpling | cheese dumpling | spinach dumpling

brown butter | parmesan | mixed salad

19,00€

(A, G)

Housemade Tortellini Noodles

Bolognese

18,00€

(A, C, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

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P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Regional & National dishes

dasMEI Burger

*housemade bread | mayonnaise | Wagyu Beef
cucumber | tomato | bacon | cheddar | French fries | egg*

22,00€

(A, C, E, G, H, L)

Wiener Schnitzel from Tyrolean milk fed veal

parsley potatoes | cranberries | lemon

26,00€

(A, C, G, H, L, O)

Beef fillet "Black Teys Australia"

madeira sauce | vegetables | rosemary potatoes

39,00€

(C, G, L, O)

Dry-aged Onion Roast Beef

croquettes | vegetables | roasted onion

29,00€

(A, C, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

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P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Asian main courses

Eight treasures in the style of the house

fillet of free-range chicken | Black Angus beef | vegetables

25,00€

(A, C, F, H, L, O)

Pad Prick Gai

fried vegetables | fillet of free-range chicken | red curry

26,00€

(A, C, F, H, L, O)

The classic – Master Wang's Crispy Duck

Duck | vegetables | 5 spices

28,00€

(A, C, F, H, L, O)

Thai prawns

vegetables | red Curry | fragrant rice

31,00€

(B, C, F, G, H, L, O)

Thai vegetables

fried vegetables | red curry | coconut milk

23,00€

(A, C, G, H, O)

Asian main courses

Hu Nang

organic Beef Fillet | wok vegetables | soy sauce | chili

25,00€

(A, C, F, G, H, L, O)

Sweet and Sour Chicken

fillet of free-range chicken | fragrant rice

25,00€

(A, C, F, H, L, O)

Master Wang's Fried Noodles

fillet of free-range chicken | wok vegetables

soy-sauce | housemade noodles

25,00€

(A, C, F, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
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M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Fish and Seafood

Fried Tuna Steak in Sesame Crust

Mediterranean Vegetables | fragrant rice | teriyaki-marinade

31,00€

(D, F, L, O)

Sea Bass Fillet in Parchment Paper

made in the Mediterranean way

28,00€

(A, D, F, L, O)

Tyrolean "Kwellsaibling" Fillet

Potato souffle | mediterranean vegetables | fragrant rice

28,00€

(A, C, D, F, G, L, O)

Catfish Fillet

grilled radicchio | Parisian potatoes | wild garlic pesto | lemon

28,00€

(D, F, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
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N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Dessert

Tiramisu

á la dasMEI

8,90€

(A, C, G, O)

Chocolate Dream

Callebaut-chocolate | ginger | tonka beans | cantucci | berry | mango

8,90€

(A, C, G, E, H, O)

Amaretto-Cinnamon Panna Cotta

apricot mango puree

8,90€

(E, H, O)

Chocolate and Love

chocolate cake á la dasMEI

9,90€

(A, C, G, E, H, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
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D ... Fisch
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N ... Sesam
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P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Dessert

Crème Brulee

tonka beans | wild berries | orange sauce

8,90€

(C, E, H)

Chestnut-Tart

flambéed meringue | fresh berries | cognac-sauce

9,90€

(C, E, H)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

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P ... Lupinien
R ... Weichtiere

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 ... Vegetarisch
 ... Rind aus eigener Zucht

Cold appetizers and salads

Autumnly Game Terrine

fresh berries | salad bouquet | sauce cumberland

17,00€

(A, G, O)

Vitello Tonnato

caper berries | sweet and sour onions | veal fillet

18,00€

(A, C, D, G, O)

dasMEI Starter Variation (for 2 persons)

beef Tartare | scallops | Parma ham | backed shrimps | spring rolls

28,00€

(A, B, C, D, G, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

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P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Hot appetizers and salads

Mini Spring Rolls á la dasMEI

garden vegetables | crispy dough | sweet chili sauce

7,50€

(A, C, L, O)

Baked Prawns

torpedo shrimps | sweet chili sauce

8,50€

(A, B, C, O)

Mixed salad

house dressing

6,50€

(O)

Arugula salad

parmesan shavings | cherry tomatoes | fennel

7,00€

(G, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
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P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Soups

Boiled Beef Broth

Tyrolean dumplings | Brunoise

6,90€

(A, C, G, L, O)

Cream of Tomato Soup



pesto | blossoms | Grissini

6,90€

(G, L, O)

Housemade Wonton Soup

Beef filling

7,50€

(A, C, F, G, L, O)

Vegetarian Dishes

Tyrolean "Schlutzkrapfen"

spinach-filled pastry | butter | Parmesan

18,00€

(A, C, G)

Organic Acquerello-Risotto

Saffron-pumpkin | parmesan shavings | zucchini flowers

19,00€

(A, C, G, O)

Housemade Taglioni

black truffle carpaccio | truffle cream

18,00€

(A, C, G, O)

Regional & National dishes

Organic Spaghetti á la dasMEI

fresh lobster | king prawns

28,00€

(A, B, D, L, O, R)

Bio-Spaghetti Carbonara

Guanciale bacon | Pecorino cheese

18,00€

(A, G)

Housemade Potato Gnocchi

flambéed prawns | saffron | yellow datterini | Pistachios

19,00€

(A, B, G, O)

Tyrolean Trio

bread dumpling | cheese dumpling | spinach dumpling

brown butter | parmesan | mixed salad

19,00€

(A, G)

Housemade Tortellini Noodles

Bolognese

18,00€

(A, C, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
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P ... Lupinien
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... Rind aus eigener Zucht

Regional & National dishes

dasMEI Burger

*housemade bread | mayonnaise | Wagyu Beef
cucumber | tomato | bacon | cheddar | French fries | egg*

22,00€

(A, C, E, G, H, L)

Wiener Schnitzel from Tyrolean milk fed veal

parsley potatoes | cranberries | lemon

26,00€

(A, C, G, H, L, O)

Beef fillet "Black Teys Australia"

madeira sauce | vegetables | rosemary potatoes

39,00€

(C, G, L, O)

Dry-aged Onion Roast Beef

croquettes | vegetables | roasted onion

29,00€

(A, C, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

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R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Asian main courses

Eight treasures in the style of the house

fillet of free-range chicken | Black Angus beef | vegetables

25,00€

(A, C, F, H, L, O)

Pad Prick Gai

fried vegetables | fillet of free-range chicken | red curry

26,00€

(A, C, F, H, L, O)

The classic – Master Wang's Crispy Duck

Duck | vegetables | 5 spices

28,00€

(A, C, F, H, L, O)

Thai prawns

vegetables | red Curry | fragrant rice

31,00€

(B, C, F, G, H, L, O)

Thai vegetables

fried vegetables | red curry | coconut milk

23,00€

(A, C, G, H, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

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R ... Weichtiere

 ... Vegan
... Vegetarisch
 ... Rind aus eigener Zucht

Asian main courses

Hu Nang

organic Beef Fillet | wok vegetables | soy sauce | chili

25,00€

(A, C, F, G, H, L, O)

Sweet and Sour Chicken

fillet of free-range chicken | fragrant rice

25,00€

(A, C, F, H, L, O)

Master Wang's Fried Noodles

fillet of free-range chicken | wok vegetables

soy-sauce | housemade noodles

25,00€

(A, C, F, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
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P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Fish and Seafood

Fried Tuna Steak in Sesame Crust

Mediterranean Vegetables | fragrant rice | teriyaki-marinade

31,00€

(D, F, L, O)

Sea Bass Fillet in Parchment Paper

made in the Mediterranean way

28,00€

(A, D, F, L, O)

Tyrolean "Kwellsaibling" Fillet

Potato souffle | mediterranean vegetables | fragrant rice

28,00€

(A, C, D, F, G, L, O)

Catfish Fillet

grilled radicchio | Parisian potatoes | wild garlic pesto | lemon

28,00€

(D, F, L, O)

A ... Glutenhaltiges Getreide
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 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Dessert

Tiramisu

á la dasMEI

8,90€

(A, C, G, O)

Chocolate Dream

Callebaut-chocolate | ginger | tonka beans | cantucci | berry | mango

8,90€

(A, C, G, E, H, O)

Amaretto-Cinnamon Panna Cotta

apricot mango puree

8,90€

(E, H, O)

Chocolate and Love

chocolate cake á la dasMEI

9,90€

(A, C, G, E, H, O)

Dessert

Crème Brulee

tonka beans | wild berries | orange sauce

8,90€

(C, E, H)

Chestnut-Tart

flambéed meringue | fresh berries | cognac-sauce

9,90€

(C, E, H)

A ... Glutenhaltiges Getreide
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R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Cold appetizers and salads

Autumnly Game Terrine

fresh berries | salad bouquet | sauce cumberland

17,00€

(A, G, O)

Vitello Tonnato

caper berries | sweet and sour onions | veal fillet

18,00€

(A, C, D, G, O)

dasMEI Starter Variation (for 2 persons)

beef Tartare | scallops | Parma ham | backed shrimps | spring rolls

28,00€

(A, B, C, D, G, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
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R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Hot appetizers and salads

Mini Spring Rolls á la dasMEI

garden vegetables | crispy dough | sweet chili sauce

7,50€

(A, C, L, O)

Baked Prawns

torpedo shrimps | sweet chili sauce

8,50€

(A, B, C, O)

Mixed salad

house dressing

6,50€

(O)

Arugula salad

parmesan shavings | cherry tomatoes | fennel

7,00€

(G, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

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 ... Rind aus eigener Zucht

Soups

Boiled Beef Broth

Tyrolean dumplings | Brunoise

6,90€

(A, C, G, L, O)

Cream of Tomato Soup



pesto | blossoms | Grissini

6,90€

(G, L, O)

Housemade Wonton Soup

Beef filling

7,50€

(A, C, F, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

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F ... Sojabohnen

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M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfit

P ... Lupinen
R ... Weichtiere

 ... Vegan
... Vegetarisch
 ... Rind aus eigener Zucht

Vegetarian Dishes

Tyrolean "Schlutzkrapfen"

spinach-filled pastry | butter | Parmesan

18,00€

(A, C, G)

Organic Acquerello-Risotto

Saffron-pumpkin | parmesan shavings | zucchini flowers

19,00€

(A, C, G, O)

Housemade Taglioni

black truffle carpaccio | truffle cream

18,00€

(A, C, G, O)

Regional & National dishes

Organic Spaghetti á la dasMEI

fresh lobster | king prawns

28,00€

(A, B, D, L, O, R)

Bio-Spaghetti Carbonara

Guanciale bacon | Pecorino cheese

18,00€

(A, G)

Housemade Potato Gnocchi

flambéed prawns | saffron | yellow datterini | Pistachios

19,00€

(A, B, G, O)

Tyrolean Trio

bread dumpling | cheese dumpling | spinach dumpling

brown butter | parmesan | mixed salad

19,00€

(A, G)

Housemade Tortellini Noodles

Bolognese

18,00€

(A, C, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
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Regional & National dishes

dasMEI Burger

*housemade bread | mayonnaise | Wagyu Beef
cucumber | tomato | bacon | cheddar | French fries | egg*

22,00€

(A, C, E, G, H, L)

Wiener Schnitzel from Tyrolean milk fed veal

parsley potatoes | cranberries | lemon

26,00€

(A, C, G, H, L, O)

Beef fillet "Black Teys Australia"

madeira sauce | vegetables | rosemary potatoes

39,00€

(C, G, L, O)

Dry-aged Onion Roast Beef

croquettes | vegetables | roasted onion

29,00€

(A, C, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
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P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Asian main courses

Eight treasures in the style of the house

fillet of free-range chicken | Black Angus beef | vegetables

25,00€

(A, C, F, H, L, O)

Pad Prick Gai

fried vegetables | fillet of free-range chicken | red curry

26,00€

(A, C, F, H, L, O)

The classic – Master Wang's Crispy Duck

Duck | vegetables | 5 spices

28,00€

(A, C, F, H, L, O)

Thai prawns

vegetables | red Curry | fragrant rice

31,00€

(B, C, F, G, H, L, O)

Thai vegetables

fried vegetables | red curry | coconut milk

23,00€

(A, C, G, H, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Asian main courses

Hu Nang

organic Beef Fillet | wok vegetables | soy sauce | chili

25,00€

(A, C, F, G, H, L, O)

Sweet and Sour Chicken

fillet of free-range chicken | fragrant rice

25,00€

(A, C, F, H, L, O)

Master Wang's Fried Noodles

fillet of free-range chicken | wok vegetables

soy-sauce | housemade noodles

25,00€

(A, C, F, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Fish and Seafood

Fried Tuna Steak in Sesame Crust

Mediterranean Vegetables | fragrant rice | teriyaki-marinade

31,00€

(D, F, L, O)

Sea Bass Fillet in Parchment Paper

made in the Mediterranean way

28,00€

(A, D, F, L, O)

Tyrolean "Kwellsaibling" Fillet

Potato souffle | mediterranean vegetables | fragrant rice

28,00€

(A, C, D, F, G, L, O)

Catfish Fillet

grilled radicchio | Parisian potatoes | wild garlic pesto | lemon

28,00€

(D, F, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Dessert

Tiramisu

á la dasMEI

8,90€

(A, C, G, O)

Chocolate Dream

Callebaut-chocolate | ginger | tonka beans | cantucci | berry | mango

8,90€

(A, C, G, E, H, O)

Amaretto-Cinnamon Panna Cotta

apricot mango puree

8,90€

(E, H, O)

Chocolate and Love

chocolate cake á la dasMEI

9,90€

(A, C, G, E, H, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
 ... Rind aus eigener Zucht

Dessert

Crème Brulee

tonka beans | wild berries | orange sauce

8,90€

(C, E, H)

Chestnut-Tart

flambéed meringue | fresh berries | cognac-sauce

9,90€

(C, E, H)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Cold appetizers and salads

Autumnly Game Terrine

fresh berries | salad bouquet | sauce cumberland

17,00€

(A, G, O)

Vitello Tonnato

caper berries | sweet and sour onions | veal fillet

18,00€

(A, C, D, G, O)

dasMEI Starter Variation (for 2 persons)

beef Tartare | scallops | Parma ham | backed shrimps | spring rolls

28,00€

(A, B, C, D, G, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Hot appetizers and salads

Mini Spring Rolls á la dasMEI

garden vegetables | crispy dough | sweet chili sauce

7,50€

(A, C, L, O)

Baked Prawns

torpedo shrimps | sweet chili sauce

8,50€

(A, B, C, O)

Mixed salad

house dressing

6,50€

(O)

Arugula salad

parmesan shavings | cherry tomatoes | fennel

7,00€

(G, O)

Soups

Boiled Beef Broth

Tyrolean dumplings | Brunoise

6,90€

(A, C, G, L, O)

Cream of Tomato Soup



pesto | blossoms | Grissini

6,90€

(G, L, O)

Housemade Wonton Soup

Beef filling

7,50€

(A, C, F, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfit

P ... Lupinen
R ... Weichtiere

 ... Vegan
... Vegetarisch
 ... Rind aus eigener Zucht

Vegetarian Dishes

Tyrolean "Schlutzkrapfen"

spinach-filled pastry | butter | Parmesan

18,00€

(A, C, G)

Organic Acquerello-Risotto

Saffron-pumpkin | parmesan shavings | zucchini flowers

19,00€

(A, C, G, O)

Housemade Taglioni

black truffle carpaccio | truffle cream

18,00€

(A, C, G, O)

Regional & National dishes

Organic Spaghetti á la dasMEI

fresh lobster | king prawns

28,00€

(A, B, D, L, O, R)

Bio-Spaghetti Carbonara

Guanciale bacon | Pecorino cheese

18,00€

(A, G)

Housemade Potato Gnocchi

flambéed prawns | saffron | yellow datterini | Pistachios

19,00€

(A, B, G, O)

Tyrolean Trio

bread dumpling | cheese dumpling | spinach dumpling

brown butter | parmesan | mixed salad

19,00€

(A, G)

Housemade Tortellini Noodles

Bolognese

18,00€

(A, C, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
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O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Regional & National dishes

dasMEI Burger

*housemade bread | mayonnaise | Wagyu Beef
cucumber | tomato | bacon | cheddar | French fries | egg*

22,00€

(A, C, E, G, H, L)

Wiener Schnitzel from Tyrolean milk fed veal

parsley potatoes | cranberries | lemon

26,00€

(A, C, G, H, L, O)

Beef fillet "Black Teys Australia"

madeira sauce | vegetables | rosemary potatoes

39,00€

(C, G, L, O)

Dry-aged Onion Roast Beef

croquettes | vegetables | roasted onion

29,00€

(A, C, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

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N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Asian main courses

Eight treasures in the style of the house

fillet of free-range chicken | Black Angus beef | vegetables

25,00€

(A, C, F, H, L, O)

Pad Prick Gai

fried vegetables | fillet of free-range chicken | red curry

26,00€

(A, C, F, H, L, O)

The classic – Master Wang's Crispy Duck

Duck | vegetables | 5 spices

28,00€

(A, C, F, H, L, O)

Thai prawns

vegetables | red Curry | fragrant rice

31,00€

(B, C, F, G, H, L, O)

Thai vegetables

fried vegetables | red curry | coconut milk

23,00€

(A, C, G, H, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupintien
R ... Weichtiere

 ... Vegan
... Vegetarisch
 ... Rind aus eigener Zucht

Asian main courses

Hu Nang

organic Beef Fillet | wok vegetables | soy sauce | chili

25,00€

(A, C, F, G, H, L, O)

Sweet and Sour Chicken

fillet of free-range chicken | fragrant rice

25,00€

(A, C, F, H, L, O)

Master Wang's Fried Noodles

fillet of free-range chicken | wok vegetables

soy-sauce | housemade noodles

25,00€

(A, C, F, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Fish and Seafood

Fried Tuna Steak in Sesame Crust

Mediterranean Vegetables | fragrant rice | teriyaki-marinade

31,00€

(D, F, L, O)

Sea Bass Fillet in Parchment Paper

made in the Mediterranean way

28,00€

(A, D, F, L, O)

Tyrolean "Kwellsaibling" Fillet

Potato souffle | mediterranean vegetables | fragrant rice

28,00€

(A, C, D, F, G, L, O)

Catfish Fillet

grilled radicchio | Parisian potatoes | wild garlic pesto | lemon

28,00€

(D, F, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Dessert

Tiramisu

á la dasMEI

8,90€

(A, C, G, O)

Chocolate Dream

Callebaut-chocolate | ginger | tonka beans | cantucci | berry | mango

8,90€

(A, C, G, E, H, O)

Amaretto-Cinnamon Panna Cotta

apricot mango puree

8,90€

(E, H, O)

Chocolate and Love

chocolate cake á la dasMEI

9,90€

(A, C, G, E, H, O)

Dessert

Crème Brulee

tonka beans | wild berries | orange sauce

8,90€

(C, E, H)

Chestnut-Tart

flambéed meringue | fresh berries | cognac-sauce

9,90€

(C, E, H)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfit

P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Cold appetizers and salads

Autumnly Game Terrine

fresh berries | salad bouquet | sauce cumberland

17,00€

(A, G, O)

Vitello Tonnato

caper berries | sweet and sour onions | veal fillet

18,00€

(A, C, D, G, O)

dasMEI Starter Variation (for 2 persons)

beef Tartare | scallops | Parma ham | backed shrimps | spring rolls

28,00€

(A, B, C, D, G, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

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H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Hot appetizers and salads

Mini Spring Rolls á la dasMEI

garden vegetables | crispy dough | sweet chili sauce

7,50€

(A, C, L, O)

Baked Prawns

torpedo shrimps | sweet chili sauce

8,50€

(A, B, C, O)

Mixed salad

house dressing

6,50€

(O)

Arugula salad

parmesan shavings | cherry tomatoes | fennel

7,00€

(G, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfit

P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Soups

Boiled Beef Broth

Tyrolean dumplings | Brunoise

6,90€

(A, C, G, L, O)

Cream of Tomato Soup



pesto | blossoms | Grissini

6,90€

(G, L, O)

Housemade Wonton Soup

Beef filling

7,50€

(A, C, F, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfit

P ... Lupinen
R ... Weichtiere

 ... Vegan
... Vegetarisch
 ... Rind aus eigener Zucht

Vegetarian Dishes

Tyrolean "Schlutzkrapfen"

spinach-filled pastry | butter | Parmesan

18,00€

(A, C, G)

Organic Acquerello-Risotto

Saffron-pumpkin | parmesan shavings | zucchini flowers

19,00€

(A, C, G, O)

Housemade Taglioni

black truffle carpaccio | truffle cream

18,00€

(A, C, G, O)

Regional & National dishes

Organic Spaghetti á la dasMEI

fresh lobster | king prawns

28,00€

(A, B, D, L, O, R)

Bio-Spaghetti Carbonara

Guanciale bacon | Pecorino cheese

18,00€

(A, G)

Housemade Potato Gnocchi

flambéed prawns | saffron | yellow datterini | Pistachios

19,00€

(A, B, G, O)

Tyrolean Trio

bread dumpling | cheese dumpling | spinach dumpling

brown butter | parmesan | mixed salad

19,00€

(A, G)

Housemade Tortellini Noodles

Bolognese

18,00€

(A, C, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

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O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
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... Rind aus eigener Zucht

Regional & National dishes

dasMEI Burger

*housemade bread | mayonnaise | Wagyu Beef
cucumber | tomato | bacon | cheddar | French fries | egg*

22,00€

(A, C, E, G, H, L)

Wiener Schnitzel from Tyrolean milk fed veal

parsley potatoes | cranberries | lemon

26,00€

(A, C, G, H, L, O)

Beef fillet "Black Teys Australia"

madeira sauce | vegetables | rosemary potatoes

39,00€

(C, G, L, O)

Dry-aged Onion Roast Beef

croquettes | vegetables | roasted onion

29,00€

(A, C, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
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O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Asian main courses

Eight treasures in the style of the house

fillet of free-range chicken | Black Angus beef | vegetables

25,00€

(A, C, F, H, L, O)

Pad Prick Gai

fried vegetables | fillet of free-range chicken | red curry

26,00€

(A, C, F, H, L, O)

The classic – Master Wang's Crispy Duck

Duck | vegetables | 5 spices

28,00€

(A, C, F, H, L, O)

Thai prawns

vegetables | red Curry | fragrant rice

31,00€

(B, C, F, G, H, L, O)

Thai vegetables

fried vegetables | red curry | coconut milk

23,00€

(A, C, G, H, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
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O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
 ... Rind aus eigener Zucht

Asian main courses

Hu Nang

organic Beef Fillet | wok vegetables | soy sauce | chili

25,00€

(A, C, F, G, H, L, O)

Sweet and Sour Chicken

fillet of free-range chicken | fragrant rice

25,00€

(A, C, F, H, L, O)

Master Wang's Fried Noodles

fillet of free-range chicken | wok vegetables

soy-sauce | housemade noodles

25,00€

(A, C, F, G, L, O)

Fish and Seafood

Fried Tuna Steak in Sesame Crust

Mediterranean Vegetables | fragrant rice | teriyaki-marinade

31,00€

(D, F, L, O)

Sea Bass Fillet in Parchment Paper

made in the Mediterranean way

28,00€

(A, D, F, L, O)

Tyrolean "Kwellsaibling" Fillet

Potato souffle | mediterranean vegetables | fragrant rice

28,00€

(A, C, D, F, G, L, O)

Catfish Fillet

grilled radicchio | Parisian potatoes | wild garlic pesto | lemon

28,00€

(D, F, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
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O ... Schwefeldioxid und Sulfite

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R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Dessert

Tiramisu

á la dasMEI

8,90€

(A, C, G, O)

Chocolate Dream

Callebaut-chocolate | ginger | tonka beans | cantucci | berry | mango

8,90€

(A, C, G, E, H, O)

Amaretto-Cinnamon Panna Cotta

apricot mango puree

8,90€

(E, H, O)

Chocolate and Love

chocolate cake á la dasMEI

9,90€

(A, C, G, E, H, O)

Dessert

Crème Brulee

tonka beans | wild berries | orange sauce

8,90€

(C, E, H)

Chestnut-Tart

flambéed meringue | fresh berries | cognac-sauce

9,90€

(C, E, H)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

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N ... Sesam
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P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Cold appetizers and salads

Autumnly Game Terrine

fresh berries | salad bouquet | sauce cumberland

17,00€

(A, G, O)

Vitello Tonnato

caper berries | sweet and sour onions | veal fillet

18,00€

(A, C, D, G, O)

dasMEI Starter Variation (for 2 persons)

beef Tartare | scallops | Parma ham | backed shrimps | spring rolls

28,00€

(A, B, C, D, G, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
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P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Hot appetizers and salads

Mini Spring Rolls á la dasMEI

garden vegetables | crispy dough | sweet chili sauce

7,50€

(A, C, L, O)

Baked Prawns

torpedo shrimps | sweet chili sauce

8,50€

(A, B, C, O)

Mixed salad

house dressing

6,50€

(O)

Arugula salad

parmesan shavings | cherry tomatoes | fennel

7,00€

(G, O)

Soups

Boiled Beef Broth

Tyrolean dumplings | Brunoise

6,90€

(A, C, G, L, O)

Cream of Tomato Soup



pesto | blossoms | Grissini

6,90€

(G, L, O)

Housemade Wonton Soup

Beef filling

7,50€

(A, C, F, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

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F ... Sojabohnen

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O ... Schwefeldioxid und Sulfit

P ... Lupinen
R ... Weichtiere

 ... Vegan
... Vegetarisch
 ... Rind aus eigener Zucht

Vegetarian Dishes

Tyrolean "Schlutzkrapfen"

spinach-filled pastry | butter | Parmesan

18,00€

(A, C, G)

Organic Acquerello-Risotto

Saffron-pumpkin | parmesan shavings | zucchini flowers

19,00€

(A, C, G, O)

Housemade Taglioni

black truffle carpaccio | truffle cream

18,00€

(A, C, G, O)

Regional & National dishes

Organic Spaghetti á la dasMEI

fresh lobster | king prawns

28,00€

(A, B, D, L, O, R)

Bio-Spaghetti Carbonara

Guanciale bacon | Pecorino cheese

18,00€

(A, G)

Housemade Potato Gnocchi

flambéed prawns | saffron | yellow datterini | Pistachios

19,00€

(A, B, G, O)

Tyrolean Trio

bread dumpling | cheese dumpling | spinach dumpling

brown butter | parmesan | mixed salad

19,00€

(A, G)

Housemade Tortellini Noodles

Bolognese

18,00€

(A, C, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

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H ... Nüsse (Schalenfrüchte)
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P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Regional & National dishes

dasMEI Burger

*housemade bread | mayonnaise | Wagyu Beef
cucumber | tomato | bacon | cheddar | French fries | egg*

22,00€

(A, C, E, G, H, L)

Wiener Schnitzel from Tyrolean milk fed veal

parsley potatoes | cranberries | lemon

26,00€

(A, C, G, H, L, O)

Beef fillet "Black Teys Australia"

madeira sauce | vegetables | rosemary potatoes

39,00€

(C, G, L, O)

Dry-aged Onion Roast Beef

croquettes | vegetables | roasted onion

29,00€

(A, C, G, L, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
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L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
... Vegetarisch
... Rind aus eigener Zucht

Asian main courses

Eight treasures in the style of the house

fillet of free-range chicken | Black Angus beef | vegetables

25,00€

(A, C, F, H, L, O)

Pad Prick Gai

fried vegetables | fillet of free-range chicken | red curry

26,00€

(A, C, F, H, L, O)

The classic – Master Wang's Crispy Duck

Duck | vegetables | 5 spices

28,00€

(A, C, F, H, L, O)

Thai prawns

vegetables | red Curry | fragrant rice

31,00€

(B, C, F, G, H, L, O)

Thai vegetables

fried vegetables | red curry | coconut milk

23,00€

(A, C, G, H, O)

A ... Glutenhaltiges Getreide
B ... Krebstiere
C ... Eier

D ... Fisch
E ... Erdnüsse
F ... Sojabohnen

G ... Milch
H ... Nüsse (Schalenfrüchte)
L ... Sellerie

M ... Senf
N ... Sesam
O ... Schwefeldioxid und Sulfite

P ... Lupinien
R ... Weichtiere

 ... Vegan
 ... Vegetarisch
 ... Rind aus eigener Zucht

Asian main courses

Hu Nang

organic Beef Fillet | wok vegetables | soy sauce | chili

25,00€

(A, C, F, G, H, L, O)

Sweet and Sour Chicken

fillet of free-range chicken | fragrant rice

25,00€

(A, C, F, H, L, O)

Master Wang's Fried Noodles

fillet of free-range chicken | wok vegetables

soy-sauce | housemade noodles

25,00€

(A, C, F, G, L, O)

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Fish and Seafood

Fried Tuna Steak in Sesame Crust

Mediterranean Vegetables | fragrant rice | teriyaki-marinade

31,00€

(D, F, L, O)

Sea Bass Fillet in Parchment Paper

made in the Mediterranean way

28,00€

(A, D, F, L, O)

Tyrolean "Kwellsaibling" Fillet

Potato souffle | mediterranean vegetables | fragrant rice

28,00€

(A, C, D, F, G, L, O)

Catfish Fillet

grilled radicchio | Parisian potatoes | wild garlic pesto | lemon

28,00€

(D, F, L, O)

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Dessert

Tiramisu

á la dasMEI

8,90€

(A, C, G, O)

Chocolate Dream

Callebaut-chocolate | ginger | tonka beans | cantucci | berry | mango

8,90€

(A, C, G, E, H, O)

Amaretto-Cinnamon Panna Cotta

apricot mango puree

8,90€

(E, H, O)

Chocolate and Love

chocolate cake á la dasMEI

9,90€

(A, C, G, E, H, O)

Dessert

Crème Brulee

tonka beans | wild berries | orange sauce

8,90€

(C, E, H)

Chestnut-Tart

flambéed meringue | fresh berries | cognac-sauce

9,90€

(C, E, H)

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