

Cold and warm appetizers

Vitello Tonnato

caper berries | sweet and sour onions | veal fillet

18,00€

(A, C, D, G, O)

dasMEI Starter Variation (for 2 persons)

carne Salada | scallops | Parma ham | backed shrimps | spring rolls

28,00€

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

Beetroot Carpaccio

wild garlic pesto | tofu

18,00€

(O)

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

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

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

M ... Senf
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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)

dasMEI Salad

mixed lamb's lettuce | datterini | egg | avocado | mango

13,00€

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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€

(A, 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-Risotto

Vegetables | Saffron | Zucchini flowers

19,00€

(A, C, G, O)

Tyrolean Trio

*Tyrolean Schlutzkrapfen | cheese dumpling | spinach dumpling
brown butter | parmesan | mixed salad*

19,00€

(A, G)

Regional & National dishes

Organic Spaghetti á la dasMEI

fresh lobster | king prawns

28,00€

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

Organic-Spaghetti Carbonara

Guanciale bacon | Pecorino cheese

18,00€

(A, G)

Vegetarian Organic-Spaghetti Carbonara

Mediterranean vegetables | Pistachios

18,00€

(A, G)

Organic Linguine Pasta

scampi | Clam | lemon

25,00€

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

Organic Linguine Pasta in Parchment Paper

catch of the day

25,00€

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Regional & National dishes

dasMEI Burger

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

24,00€

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

Wiener Schnitzel from Tyrolean Milk Fed Veal

parsley potatoes | cranberries | lemon

28,00€

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

Beef Fillet "Black Teys Australia"

green pepper sauce | vegetables | baked potatoes

42,00€

(C, G, L, O)

Dry-Aged Onion Roast Beef

Tagliata

croquettes | vegetables | roasted onion

32,00€

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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)

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)

Hunan-Style Beef

organic Beef Fillet | wok vegetables | soy sauce | chili

25,00€

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Asian main courses

Pad Prick Gai

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

26,00€

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

Fish and Seafood

Roasted Tuna Steak in Sesame Crust

Mediterranean vegetables | fragrant rice | teriyaki-marinade

31,00€

(D, F, L, O)

Tyrolean "Kwellsaibling" Fillet

potato souffle | mediterranean vegetables | fragrant rice

28,00€

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Dessert

Tiramisu

á la dasMEI

8,90€

(A, C, G)

Pistacchio-Mango-Milleuille

Passion fruit | coconut flakes | wild berries

9,90€

(A, C, G, H)

Amaretto-Vanilla-Cinnamon Panna Cotta

apricot - mango puree | Cantuccini

8,90€

(E, G, H)

Chocolate and Love

chocolate cake á la dasMEI | vanilla ice cream

9,90€

(A, C, E, G, H)

Crème Brulee

wild berries | orange sauce

8,90€

(A, C, E, G, H)