

PRENNER

ISCHGL

VORSPEISEN . STARTERS

- Beetroot Tatar Deluxe** € 18,5
Rote-Bete-Tatar | Larein Joghurt | Baby Schmorzwibeln | Himalaya-Salz infusiertes Schnittlauchöl
Beetroot tatar | Larein yogurt | baby braised onions | Himalayan salt infused chive oil
- Grilled Veggie Kohl** **opt. VEGGIE** € 19,5
Gegrillter Spitzkohl | geräuchertes Blumenkohlpuée | Korianderemulsion | knuspriger Iberico-Speck | Blauschimmelkäse-Dressing
Grilled cabbage | smoked cauliflower purée | coriander emulsion | crispy Iberico bacon | blue cheese dressing
- Superfood Power Bowl** **opt. VEGGIE** € 21,5
Superfood-Salat | Grünkohl | Orangenfilets | Estragon | Nüsse | pochiertes Hühnchen | Sweet-Chili-Dressing
Superfood power bowl | kale | orange segments | tarragon | nuts | poached chicken | sweet chili dressing
- Alpine Kalbstatar 150g** € 32
Kalbstatar 150g | Crème Fraîche | Tasmanischer Bergpfeffer | Petersilien Mayo
Alpine veal tatar 150g | Crème Fraîche | Tasmanian mountain pepper | parsley mayonnaise
- Nordic Fjord Lachs** € 21,5
Hausgebeizter Fjordlachs | Buttermilch-Zitronengras-Nage | Avocado | Galtürer Enziansorbet
Nordic Fjord salmon | buttermilk lemongrass nage | avocado | Galtür gentian sorbet
- Hokkaido Scallops Trio** € 36
In Hokkaido getauchte Jakobsmuscheln (3 Stück) | Karottenpuée | knusprige Blutwurst
Hokkaido Scallops trio | carrot purée | crispy blood sausage
- Smokey Pulpo Plate** € 21,5
Gegrillter Pulpo | Kartoffelespuma | Chorizo
Smokey Pulpo | potato espuma | chorizo

SUPPEN . SOUPS

- Shiitake Supreme Consommé** € 12
Schweine-Garnelen Wan Tans | Schnittlauchöl . *Pork-prawns wontons | chive oil*
- Carrot Ginger Glow** € 12
Karotten-Ingwer-Orange | Tempura Garnele
Carrot-ginger glow soup | tempura prawn

HAUPTSPEISEN . MAINS

- Snow Crab Linguine** € 26
Schneekrabben-Linguine | Chili | Butter | Knoblauch | Dill
Snow crab linguine | chilli | butter | garlic | dill
- Prenner Deluxe Mac & Cheese** € 49
Pochierter Hummer in Almbutter . *poached alpine butter lobster*
- North Atlantic Sole Royale** € 55
Gegrillte Nordatlantikseezunge | Trauben | Seespargel | braune Butter
Grapes | sea asparagus | brown butter
- Broccoli Steak Chimichurri** € 24,5
Blumenkohlpuée | Chimichurri . *cauliflower purée | chimichurri*
- Schwarzbier Risotto** **opt. VEGGIE** € 24
knuspriger Speck | eingelegte Zwiebel-Croutons | Cheddar
Black-beer risotto | crispy bacon | pickled onions | croutons | cheddar

BEILAGEN . SIDES

- Steak fries** **Mac & Cheese** je/each € 8
- knusprige Kartoffeln** **Prenner Salat**
crispy potatoes Prenner salad
- glasiertes Gemüse.** *glazed vegetables*

- Fjord Lachs Classic** € 29
Pochierter Fjordlachs | Kartoffel-Oliven-Stampf | glasiertes Gemüse | geröstete Paprika-Beurre-Blanc
Poached Fjord salmon | potato olive mash | glazed vegetables | charred pepper beurre blanc |

- Peanut Coconut Ramen** **opt. VEGGIE** € 29,5
Ernduss-Kokosmilch-Ramen | knusprige Hühnerbrust | Nori | Nudeln | Soja-Chili-Ei
Peanut coconut ramen | crispy chicken breast | nori | noodles | soy-chilli-egg

- Australian Wagyu Prime 250g** € 65
Gegrilltes australisches Wagyu-Filet 250g | Lareintal-Steinpilzpuée | Speckbohnen | knusprige Kartoffeln
Larein valley porcini purée | bacon beans | crispy potatoes

- Grilled Teriyaki Poussin Chicken** € 32
Sesam-Chili-Grukensalat | hausgemachte Sweet-Chili-Sauce
Sesam-chilli cucumber salad | homemade sweet chilli sauce

- Prenner's Wagyu Smash Burger** € 29
Wagyu Rind vom Maashof | karamellierte Zwiebeln | Cheddar | Smoked BBQ Sauce
Wagyu beef from Maashof | caramelized onions | cheddar | smoked BBQ sauce

- Classic Fish & Chips** € 29
In Bierteig frittiertes Kabeljau | Triple-Fried Chips | Sauce Tartar | Minz-Erbesen-Dip
Beer-battered cod | triple-fried chips | tartar sauce | minted pea dip

HOMEMADE SAUCEN . SAUCES

- Crying Tiger Sauce** je/each € 3
Feurig-würzige Thai-Grillsauce | Limette | Chili | Koriander
Spicy Thai-style sauce | lime | chilli | coriander
- Sweet & chilli by Kai Thai**
Thai-Chili-Sauce | süß | pikant | authentisch
Sweet and spicy Thai chili sauce | authentic
- Prenner BBQ Sauce**
Rauchig | süß . *smokey | sweet*

DESSERTS

- Mango Coconut Crème Brûlée** € 11
- Warm Chocolate Fondant** € 11
Warmer Schokoladenkuchen | Tonka-Bohnen-Eis | Himbeerkompott
Tonka bean ice cream | raspberry compote
- NYC Baked Cheesecake** € 11
Blutorangen . *blood oranges*
- Vodka Lemon Sorbet** € 9
- Classic Affogato** € 7



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 SINCE 2025