Welcome to restaurant

Schlosswirt Forst



Because regionality is close to our hearts!

With a lot of passion, we have put together our new
*"**Winter menu 2026**" explicitly for you, dear Schlosswirt Forst guests and friends.*

We place great importance on quality, rare items and responsible animal husbandry.
Therefore, we use regional and seasonal products fresh from the daily market.

*Only a few kilometres from Schlosswirt Forst, horticulturalist Elisabeth Kössler farms the "Köstbamergut" according to the **principles of permaculture.** Vegetables and herbs are delivered fresh in organic quality every morning.*

*We also get herbs and fruit from our own **Forst garden** every day.*

*The species-appropriate husbandry of **LaugenRinder** cattle on herb-rich meadows and alpine pastures, animal-friendly stables and natural growth are the best prerequisites to produce tender,valuable meat that is reflected on the plate.*

*The **Schiefer fish farm in the Passeier Valley** handles resources very carefully and provides us with genuine and honest fish quality that we can process for you.*

*We recommend our **Chef's menu.***
The best quality products from the daily market (vegetable farmer, fisherman, hunter, alpine dairy, mountain farmer) which we change daily, freshly processed and a menu.

*For the **chef's menu** we charge*
3 course menu - 67,00 per person | 4 course menu - 76,00 per person

We thank you for your trust and wish you an enjoyable culinary stay with us at Schlosswirt Forst.

Chef Luis Haller with team



Greetings from the kitchen

Speck Alto Adige PGI with lard paté, cream cheese and herbs from the Lagundo permaculture

Oven-fresh homemade "Vinschgerle" and white bread on warm stones

For the cover we charge € 3,80 a person

Tyrolean tapas

To select, set in the centre of the table.

“Tirtl” made from rye flour from the Merano mill, filled with Val Venosta sauerkraut (3 pieces)	€ 12,00
Chicory braised in the oven with orange, Venosta goat's ricotta from Ziegen im Winkl Organic Farm Cheese Dairy and chickpeas	€ 10,00
Beechwood cold-smoked salmon trout, buttermilk and tarragon oil	€ 10,00
Seared South Tyrolean venison carpaccio served with pickled chanterelles, lamb’s lettuce, olive oil and Parmigiano Reggiano cheese	€ 12,00
Cured veal tongue with a root vegetable vinaigrette and shaved horseradish, served in a copper pot	€ 14,00
Sliced Speck Alto Adige PGI with horseradish and radishes	€ 16,00

We recommend 3 to 4 pieces for 2 people. If the Tyrolean tapas are ordered as an antipasto "large portion", we charge an additional € 12,00 per dish.

For the cover we charge € 3,80 a person

Soups

Liver dumplings *or* bacon dumplings served in boiled beef essence and lovage in a copper pot (2 pieces)		€ 14,00

Homemade pasta dishes and first warm courses

€ 4,00 supplement when served as main dish

South Tyrolean “Schlutzkrapfen” Rye dumplings filled with spinach and farmer's curd cheese served with parmesan Reggiano cheese, brown butter and chives	*FORST Felsenkeller Beer*	€ 17,00
Tortelli made from roasted wheat, filled with Valle Aurina grey cheese and crackling, served on a bed of roe deer ragout with crispy kale	*FORST V.I.P. Pils*	€ 17,00
Grilled spring-water char served on risotto with Arunda sparkling wine, cooked in a copper pot, and dried Williams pears	*FORST Felsenkeller Beer*	€ 26,00

For the cover we charge € 3,80 a person

Main courses

Oven-fresh buckwheat crêpes, filled with Radicchio di Treviso and Merano grapes, topped with Lagundo alpine cheese and served with vine tomato sauce	*FORST Felsenkeller Beer*	€ 26,00
"Gröstl" à la Schlosswirt Boiled beef made from high-quality South Tyrolean beef, served with Lagundo potatoes, onions and marjoram, a fried egg and Speck Alto Adige PGI, accompanied by a small cabbage salad	*FORST Felsenkeller Beer*	€ 28,00
Venison goulash à la Schlosswirt Marinated for 48 hours, served with traditional bread dumplings, red cabbage and fried onions. We serve this with homemade cranberry jam	*FORST Felsenkeller Beer*	€ 29,00
"Grandma's veal Wiener Schnitzel" baked in clarified butter, hand-stirred cranberry jam served with garden salad *or* roast potatoes	*FORST Felsenkeller Beer*	€ 29,00
Mixed salad *or* cabbage salad with Speck		€ 10,00

For the cover we charge € 3,80 a person

Desserts

My favourite dessert Poppy seed noodles with brown butter, served with walnut ice cream from the castle gardens and cold-stirred cranberry jam	€ 12,00
Oven-fresh strudel with filo pastry, filled with Lagundo curd cheese, served with homemade ice cream made from Vinschgau apricots	€ 11,00
Grandma's Krapfen, (3 pieces) filled with poppy seeds, apple and honey	€ 11,00
Homemade vanilla ice cream with roasted pumpkin seeds and pumpkin oil	€ 9,50
vegan Lemon sorbet with sparkling wine *or* Vodka	€ 9,80
Affogato Schlosswirt Homemade vanilla ice cream with espresso and dark chocolate	€ 7,10
Our homemade ice cream & sorbets Vanilla ice cream, chestnut ice cream, dark chocolate ice cream, raspberry ice cream, elderflower sorbet	€ 4,00 pro scoop of ice cream/ sorbet

For the cover we charge € 3,80 a person

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 (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoinensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), 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 provocate allergies or intolerances to you, we ask you to inform our staff when ordering. They will be glad to give you further information.

Vegetarian *Vegan*

Producers

Indication of provenance of meat, dairy products and eggs
We always try to use local ingredients. If necessary, ingredients
from the EU and non-EU are used.

Vegetables, flowers and herbs | Permaculture Lagundo | South Tyrol
Mushrooms | Kirnig Aldino | Alto Adige
Milk production | Alpine Dairy Lagundo | Latteria Sociale Merano
Organic Farm Cheese Diary Ziegen im Winkl
Brimi - Centro Latte Bressanone | Alto Adige
Beef and lamb | Karl Telfser | South Tyrol | Ireland
Veal | Germany| Italy
Venison | Austria
Freshwater fish | fish farming Schiefer | South Tyrol
Cereals | Merano Mill | South Tyrol
Eggs Maso Eggerhof | Alto Adige