

Al Tabla

The Tabla' is the dialect name in the Alpine zone for the place in the barn for the haymaking doo in the summer time to keep him protect to use to feed the animals during the winter. Most of the constructions are in the high mountains where the farmer used even for them. In town the constructions they where divided on stabile, barn and house for the farmer.

The Tabla' constructions was partially made in masonry or with the wood from our forests, but always with breach made on purpose for drying and ventilate ottimale the hay. On top of the hay we usually went there to sleep because they was thinking that hay fumes help for the tiredness, and the sweating help it freed the body toxins, relax muscle mass, they eliminated water retention, improve blood circulation, they eliminated blemishes and skin impurities.

The old farmers habits are adopted from wellness centers that you can find everywhere in the Alps. In town in the last century the stables and the barns they have been turned into living houses and in farms on the high mountain.

In town the old farms buildings time to time they are turned into shops of specific request for the induced growing turismo.

In the our public place "Al Tabla", Vintage heart, Modern spirit, we have maintained the enviromental style., typical and characteristic.

We offer a all-round service from breakfast with pastry from our artisan laboratory, to aperitifs to our savory delicacies accompanied by selected wines of Trentino and fine Bavarian beer.

Cured platters with cured meats, hamburger gourmet, crepes and much more, all produced by us.



Cafeteria

Coffee	1,20€
Decaffeinated coffee	1,40€
Correct coffee	1,80€
Barley coffee (small/big)	1,40€/1,70€
Ginseng coffee (small/big)	1,40€/1,70€
Cappuccino	1,80€
Decaffeinated Cappuccino	2,00€
Cappuccino with cream	2,50€
Cappuccino with soia	2,00€
Barley Cappuccino or Ginseng	2,00€
Hot milk	1,50€
Hot milk with coffee	2,20€
Hot milk with barley coffee or Ginseng	2,40€
Shaken coffee	3,00€
Bombardino	3,50€
Bombardino with cream	4,00€
Hot China	3,50€
Mulled wine	3,50€
Punch orange, rum or mandarin	3,50€
Macchiato	1,50€
milk foam	0,50€
+cream	0,50€



Special Cafeteria

Marschchino (coffee, chocolate and milk foam)	2,00€
Mocaccino (coffee, cocoa and milk foam)	2,00€
Irish coffee (coffee, whisky, cream and cane sugar)	6,00€



Bon bon with coffee

<i>Gianduia coffee</i>	2,00€
<i>Hazelnut coffee</i>	2,00€
<i>Caramel coffee</i>	2,00€
<i>Bombardino coffee</i>	2,00€
<i>Baileys coffee</i>	2,00€

+cream 0,50€



Chocolates

<i>Classic Chocolate</i>	3,50€
<i>Dark Chocolate</i>	4,00€
<i>White Chocolate</i>	4,00€
<i>+ cream</i>	0,50€



Special selection of tea

<i>Classic tea</i>	2,50€
<i>Decaffeinated tea</i>	2,50€
<i>Mix fruit tea</i>	2,50€
<i>Mix herbal tea</i>	2,50€
<i>Chamomile tea</i>	2,50€

...and much more





Confectionery

<i>Artisanal brioche</i>	1,30€
<i>Wholemeal brioche</i>	1,50€
<i>Krapfen</i>	1,50€
<i>Biscuit Mix</i>	0,50€
<i>Shortcrust pastry biscuit</i>	1,50€
<i>Lady's kisses</i>	0,50€



Sliced sweets

<i>Apples strudel</i>	4,00€
<i>Carrot cake</i>	4,50€
<i>Linzer torte</i>	4,50€
<i>Jam tart</i>	4,50€



Drinks

Drinks	3,00€
Red Bull	3,50€
Ginger beer	3,50€
Cold tea (lemon or peaches)	3,00€
Fruit juice	3,00€
Citron juice Tassoni	3,00€
Tonic Kinley	3,00€
Water 0,50	1,50€
Water with juice of raspberry, mint or elder	1,50€

Juice

Orange juice 4,00€



Aperitif and cocktail

<i>Crodino-Sanbitter</i>	3,00€
<i>Soda Campari</i>	3,50€
<i>Aperitif Tabla'</i> (alcoholic or non-alcoholic)	6,00€/4,50€
<i>Spritz</i> (aperol, campari prosecco wine, soda)	4,50€
<i>Hugo</i> (elder syrup, prosecco wine, soda, mint, lime)	4,50€
<i>Mojito</i> (lime, light rum, soda, cane sugar, mint leaves)	7,00€
<i>Negroni</i> (gin, bitter campari, red vermouth)	7,00€
<i>Wrong Negroni</i> (prosecco wine, bitter campari, red vermouth)	7,00€
<i>Americano</i> (red vermouth, bitter campari, soda)	7,00€
<i>Moscow mule</i> (vodka, lime, ginger beer)	7,00€
<i>London mule</i> (gin, lime, ginger beer)	7,00€
<i>Irish mule</i> (whisky Jameson, lime, ginger beer)	7,00€
<i>Caipirina</i> (cachaca, lime, cane sugar)	7,00€
<i>Caipiroska</i> (vodka, lime, cane sugar)	7,00€
<i>Caipiroska strawberry or peach</i>	7,00€



Liquori and distillates

<i>Bitters</i>	3,50€
<i>Fruit liquori</i>	3,50€
<i>Single-variety white grappa</i>	4,00€
<i>Herb flavored grappa</i>	3,50€
<i>Aged grappa/Marzano</i>	4,00€
<i>Amarone and passito-Giare</i>	5,00€
<i>White or Fruit vodka</i>	3,00€
<i>Brandy</i>	3,00€
<i>Cognac</i>	5,00€
<i>Wiskey</i>	5,00€
<i>Aged Wiskey</i>	6,00€

Long Drink

<i>Lemon gin(gin,soda,lemon)</i>	7,00€
<i>Tonic gin(gin,Tonic water)</i>	7,00€
<i>Gin Fizz(gin,lemon juice, soda,sugar syrup)</i>	7,00€
<i>Bacardi Cola (cola, rum)</i>	7,00€
<i>Havana Cola(rum 7 years, cola)</i>	8,00€
<i>Vodka Orange (vodka, orange juice)</i>	7,00€
<i>Vodka Red Bull</i>	7,00€
<i>Garibaldi (bitter, orange juice)</i>	7,00€
<i>Long Island</i>	8,00€
<i>Cola Jack</i>	8,00€
<i>Vodka Sour</i>	7,00€
<i>Tequila Sour</i>	7,00€
<i>Whisky Sour</i>	7,00€

Beer

Draft Beer

Tucher Pilsner 0,20	3,00€
Tucher Pilsner 0,40	5,00€
Grimbergen Blonde 0,25	3,50€
Grimbergen Blonde 0,50	6,50€
Brooklyn East IPA 0,20	3,50€
Brooklyn East IPA 0,40	6,50€
Grimbergen Double Ambree 0,25	3,50€
Grimbergen Double Ambree 0,50	6,50€
Tucher Waizen 0,30	3,50€
Tucher Waizen 0,50	6,00€
Radler small 0,20	3,00€
Radler medium 0,40	5,00€



In Bottle

Helles traditional Val Rendena	5,50€
Corona Extra	4,00€
Beck's	3,50€
No alcoholic beer	3,50€





Wines

Wines Red Reserve

To the glass

Massetto Nero "Cantina Endrizzi"	4,50€
Gola Lupo Pinot nero riserva "Cantina Endrizzi"	4,50€
Lagrain "Cantina Endrizzi"	4,00€
Lescoorno Teroldego "Cantina Endrizzi"	4,50€
Marzemino "Mas'ent" Conti Bossi Fedrigotti	4,00€
Keller St. Pauls vigneti delle Dolomiti Cuvee	4,00€

Wines Red Reserve

Bottles

Massetto nero "Cantina Endrizzi"	28,00€
Gola lupo "Cantina Endrizzi"	28,00€
Lagrain "Cantina Endrizzi"	28,00€
Lescoorn Teroldego "Cantina Endrizzi"	28,00€
Marzemino "Mas'ent" Conti Bossi Fedrigotti	28,00€

Wines White Reserve

Bottles

L'ora Nosiola "Cantina Tonlino"	28,00€
Gewurztraminer "Villa Corniole"	28,00€
Pinot Grigio Pietramonti's	28,00€
Kellerei St. Pauls vigneti Dolomiti Cuvee	28,00€
Ca' Salina, Valdobbiadene DOCG	28,00€
Alitum Trento DOC	33,00€
Vidi Trento DOC "Cantina di Pinzolo"	38,00€
Vidi Trento Rosé DOC "Cantina di Pinzolo"	45,00€



Wines White Reserve

To the glass

L'ora Nosiola "Cantina Tonlino"	5,00€
Gewurztraminer "Villa Corniole"	4,00€
Pinot Grigio Pietramonti's	4,00€
Kellerei St. Pauls vigneti Dolomiti Cuvee	4,00€
Lugano "Monte del Fra"	4,50€

Sparkling Wines

To the glass

Ca' Salina, Valdobbiadene DOCG	4,00€
Alitum Trento DOC	5,00€
Vidi Trento DOC "Cantina di Pinzolo"	6,00€
Vidi Trento Rosé DOC "Cantina di Pinzolo"	7,00€



The "Tabla" Gin

Gin Malfy pink
Gin Malfy, mediterranean tonic water,
elderberry syrup,
with a slice of grapefruit and rosemary 11,00€

Gin Malfy with lemon
Gin Malfy, mediterranean tonic water
with a slice of lemon and fresh mint. 11,00€

Gin Mare
Gin Mare, mediterranean tonic water
with fresh rosemary 11,00€

Gin Tovel's
Gin Tovel's, mediterranean tonic water
with juniper berries. 11,00€

Gin Tovel's Triesenga Blood limited edition
Gin Tovel's Triesenga, mediterranean
tonic water serve with berries. 11,00€

Gin Hendrik's
Gin Hendrik's, mediterranean tonic water
serve with fresh cucumber 12,00€

Gin Amuente Red
Gin Amuente, indian toned and
fresh strawberry 14,00€

Gin Amuente White
Gin Amuente, indian toned, lime twist,
fresh mint, pepper 14,00€

Gin Amuente Black
Gin Amuente, indian toned, orange twist
fresh mint 14,00€

Gin Ginaro Blue
Gin Ginaro, mediterranean tonic water,
twist lemon, rosemary. 12,00€





Our cured platters

For one person 15€

For two people 26€

Cured meats platter

Twelve months speck, seasoned flake, roasted suckling pig, rolled bacon, seasoned rolled cup, cucumber, bread.

Local cured platter

Local garlic salami, rolled bacon, twelve months speck, smoked lion, grill polenta, mountain cheeses, bread.

"Al Tabla" cured platter

Thinly sliced raw meat with scales of parmesan ch, roasted speck, tidbits of grill polenta with house sauce.

Additions

Mini bread	0,50€
Mayonnaise	0,30€
Ketchup	0,30€
Mustard	0,30€
Grill cheese	3,00€
Hamburger bread	1,50€

Additions cured platters

Cheese	5,00€
Cured meat	5,00€
Polenta	3,00€
Sauerkraut	3,00€



Fried

Schnitzel cutlet

french fries, tomato 12€

Chicken wings with french fries 11€

Chicken strips with french fries 11€

French fries 4,50€

Rustic fries 4,50€

The crepes

Salted roll crepes

6,00€

Crepes speck and local cheese

Crepes roasted suckling and mountain cheese

Crepes roasted speck and local cheese

Crepes raw ham and mountain cheese

Crepes seasoned pig cup and cheese

Crepes seasoned smoked lion and cheese

Sweet Crepes

5,00€

Crepes with Gianduia

Crepes with custard and chocolate

Crepes raspberries puree and sugar grain

Crepes with pistachios cream and chopped pistachios

Crepes with pear and chocolate mixture

Kids menu

<i>Fresh meat hamburger with french fries (without bread)</i>	10,00€
<i>Grill hot-dog with french fries (without bread)</i>	10,00€
<i>Chicken nuggets with french fries (without bread)</i>	10,00€

Sandwiches simples and toasts

<i>Sandwich light cheese, tomato, salad</i>	5,00€
<i>Sandwich cheese plus speck</i>	5,00€
<i>Sandwich cheese plus raw ham</i>	5,00€
<i>Sandwich cheese plus bacon</i>	5,00€
<i>Sandwich cheese plus roast suckling pig</i>	5,00€
<i>Classic toast</i>	4,00€
<i>Stuffed toast</i>	4,00€



Single dish

Brave grilled dish 22,00€

*Fresh cow hamburger, hot-dog, sausages
hamburger, polenta and cheese grilled,
sauerkraut, bread.*

Poldo dish 22,00€

*Fresh cow hamburger, grill hot-dog, chicken
wings, grill cheese, chicken strips, potato
rosti,
bread.*

*Some products at the origin
could be frozen.*

*For allergy or intolerances ask
at the staff before you order.
List of allergens by the cash.*



Hamburger Gourmet

Hamburger Tabla' 15,00€
Fresh cow hamburger,
sliced trentin grana cheese,
nuts sauce, roasted speck, trentin
salad, tomato, rustic/french fries.

Hamburger Trentino 15,00€
Fresh cow hamburger, mountain cheese,
porcini mushroom sauce, cabbage,
seasoned local speck, tomato,
rustic/french fries

Hamburger Uncle "H" 14,00€
Sliced ra meat trentina, beans,
stewed onion, sliced of trentin grana cheese,
arugula, "house
sauce", rustic/french fries.

Speck Hamburger 15,00€
Hamburger speck and cow,
grill cheese, potato rosti,
sweet and sour cucumber, tomato,
mayonnaise, french fries



Hamburger Rendena 15,00€
Hamburger of local sausage
mountain grill cheese,
stewed onion, sweet and sour cucumber,
tomato, mayonnaise, rustic/french fries.

Chicken Burger 14,00€
Chicken hamburger with corn flakes,
tomato, cheese, salad, mayonnaise,
french fries.

Hamburger Habanero Red Savina 18,00€
Argentine cow hamburger,
grill peppers, bacon, guacamole sauce,
cheddar cheese, chili sauce, salad,
tobasco rustic/french fries.

Hamburger Classic 14,00€
Fresh cow meat, cheddar cheese,
onion, tomato, salad, ketchup,
rustic/french fries.

Veggie Burger 14,00€
Vegetable hamburger, mozzarella cheese,
tomato, grill eggplant, vegetable sauce,
rustic/french fries.



Venison Hamburger Gourmet

Deer Hamburger

Deer hamburger, raspberry puree, local mountain cheese, fried egg, red radicchio, balsamic vinegar glaze serve with rustic fried.

17,00€

Roe Deer Hamburger

Roe deer hamburger, mountain cheese, grill polenta, arugula, lumberjack sauce, blueberry reduction serve with rustic fried.

17,00€

Boar Hamburger

Boar hamburger, local rolled bacon, grill cheese, apple golden chips, trentin salad, cocktail sauce serve with rustic fried.

17,00€



Dish 100%vegetable

Vegetable dish

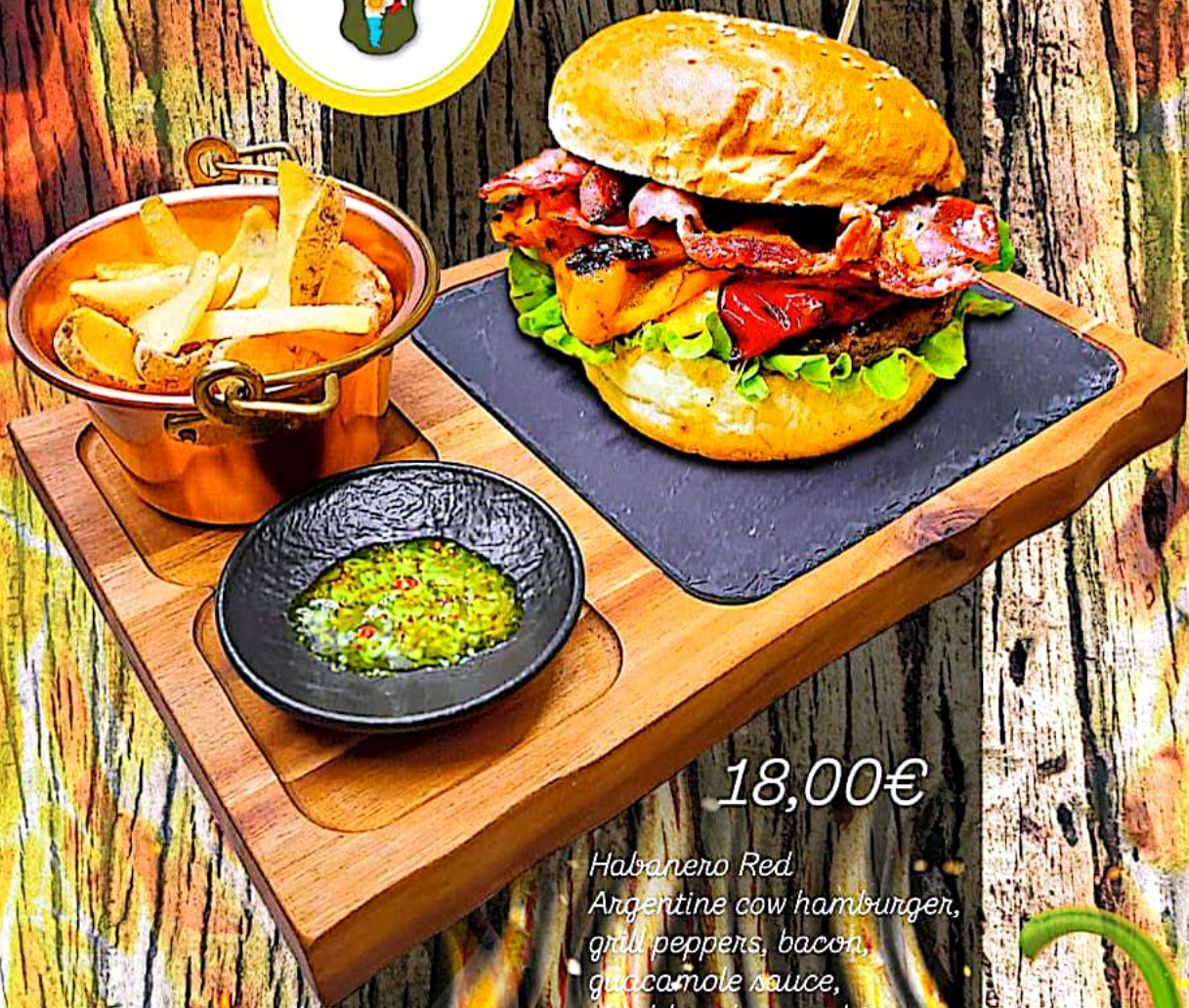
Spinach hamburger, 14,00€
pieces of Camembert cheese,
classic french fries, ketchup

Vegetable cutlet schnitzel

Breaded 14,00€
cutlet vegetable schnitzel, arugula,
fresh tomato, vegetable sauce,
classic french fries



*Argentine Cow
Hamburger with Hot
Pepper Habanero Red
Hamburger*



18,00€

*Habanero Red
Argentine cow hamburger,
grill peppers, bacon,
guacamole sauce,
cheddar cheese, chili
sauce, salad, tobasco sauce,
serve with rustic fries.*



Mountain dish

*Sausages homemade,
porkchop, hot-dog,
grill cheese, sauerkraut,
grill polenta.*

24,00€





Triple dish of venison

*Three hamburger
about 600gr, deer,
roa deer, boar, 24,00€
with egg fried,
sauerkraut and
lumberjack
sauce.*



Potato Rosti with aged speck

*Potato rosti with aged speck,
sweet and sour cucumber
and soft cheese.*

18,00€

