

GIGGI Tenne is a GenussWirt Inn ...





GENUSSWIRTE Inns are among the gastronomic figureheads of the initiative Austria's "GENUSS REGION ÖSTERREICH" gourmet seal. These top-notch Inns stand for a maximum of quality and certified labels of origin for all products offered. They live regionality, seasonality and genuine Austrian hospitality – day after day.













Awarded the AMA Quality Seal



We have been awarded the coveted AMA Gastronomy Quality Seal for both fresh food preparation and use of regional ingredients.

- Tirolean gray cattle . Ötztal mountain sheep . Ötztal mountain lamb: Fleischhandel Arno Gstrein . Sölden
- Pork . chicken . beef and burger meat: only meat from Austria
- Cheese: from the quality-sealed GenussRegion Paznauner Almkäse
- Milk and milk products: from Austria with AMA quality seal
- Eggs: from Austrian cage-free farming
- Potatoes . fruits and North Tirolean vegetables: Obst und Gemüse Winkler . Ötztal Bahnhof
- Venison: from own hunting grounds
- Char and smoked trout: Mrak Raimund . Ötztaler Quellfische . Längenfeld
- Fine brandies: from the region





Our Weekly Hits

ADVANCE BOOKING: +43 (0) 664 / 22 22 620 Also available daily on advance reservation!

Shank Evening

THURSDAYS | min. 2 persons



Crisp oven-baked pork shank

bacon & bread dumpling . sauerkraut . mustard . styrian horseradish

Veal shank fresh from the oven for 2 persons

on meat juice . bacon & bread dumpling . sauerkraut



Fondue Evening

FRIDAY | min. 2 persons

Fondue "Chinoise" (broth)

slices of beef fillet . spicy sauces . french fries . salad

per person (180 g) extra portion of beef fillet (100 g)



Meat Fondue: The fondue pot is filled with hot, spicy soup and heated by a small cooker on the dining table. Everyone has one plate and two fondue forks and a set of standard cutlery. Pieces of raw and thinly sliced beef fillet are served to the table. You put 1 or 2 slices of raw meat on the fondue skewer and lower it carefully into the hot soup until the meat is cooked according to your preferences. Meanwhile you enjoy a nice chat among friends over a glass of fine wine, and try the mouth-watering spicy dips which are an absolute must for fondue fans. Please note: a fondue requires plenty of time, you eat only small bites and it can last for hours and hours.

Cheese Fondue

with cherry brandy . cubes of white bread . salad . pickled vegetables

Cheese Fondue: The century-old history of cheese fondue is deeply rooted in tradition. In the Alpine region the dairymen and shepherds used to live in very secluded areas. Basic foods always available included bread and cheese. From old stories we know that monks during fasting periods were not allowed to eat solid food. Therefore they melted cheese to satisfy their hunger without breaking fasting rules.



In-between Delights



Snack platter

tirolean bacon . smoked venison sausage . mountain cheese . lard and greaves . onion . styrian horseradish . mustard . butter . bread



Smoked, uncooked venison sausage from own hunting grounds

styrian horseradish . mustard . bread

Ham and cheese toast

with french fries

Tirolean farmer's donut

sauerkraut

Garlic bread

2 pieces

Lye pretzel

Starters

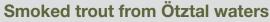
Beef tartar

capers . onion rings . butter . bread starter 100 g

main dish 200 g



mixed salad . caramelized walnuts . spicy vinaigrette . cranberries



cranberries . styrian horseradish . bread

Tirolean bruschetta

tomato. mountain cheese

Garlic bread

2 pieces











Soup Delights

Clear beef broth

from quality-sealed GenussRegion Tiroler Grauvieh

with strips of pancake

with vermicelli

with soup pearls



Tirolean bacon dumpling soup



Fried cheese dumpling soup



Fine carrot-ginger soup

Crisp Salad

Fried chicken salad

fried chicken thigh fillet . potato salad & lamb's lettuce . styrian pumpkin seed oil . dip



Chef salad

mixed salads . beef fillet strips . homemade dressing



Tenne salad

mixed salads . fried strips of chicken fillet . homemade dressing



Mixed salad

homemade dressing



Garlic bread

2 pieces





Pasta



Hut-style maccheroni *

meat and tomato sauce . bacon . cream . button mushrooms . mountain cheese



Spaghetti bolognese *

meat and tomato sauce

* This dishes can also be ordered as a small portion

Tenne Top Hits

"Chef-style" spare ribs

garlic bread . dip sauce

GIGGI burger

succulent beef burger . sweet and sour onion jam . salad . tomato . sauce

with bacon

with cheddar cheese

with bacon and cheddar cheese

french fries

Veggi burger

vegetables . salad . tomato . sauce

with cheddar cheese







Tirolean Specialties



Tirolean groestl *



fried egg. roasted potato slices. beef . pork meat



Ötztal cheese spaetzle *



homemade egg spaetzle . mountain cheese . roasted onions



Grey cheese dumpling

leaf spinach . white wine sauce . mountain cheese



Farmer's cordon bleu

pork meat . bacon . mountain cheese . french fries or parsley potatoes. cranberries

* This dishes can also be ordered as a small portion

Tenne Classics

Giggi's mixed grill





Medallions of pork fillet





"Viennese style" schnitzel

pork schnitzel . french fries or potato salad







Grilled Delights



Onion beef roast



medium rare . roasted potatoes . beans with bacon . roasted onions



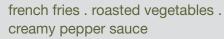
Rump steak



220 g . potatoes au gratin . roasted vegetables . herb butter



Fillet steak





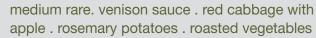
180 g

Side Dishes

cranberries
roasted vegetables
potatoes . spaetzle . french fries
natural sauce . pepper sauce
ketchup . mayonnaise

Fine Local Venison & Good Catch from Ötztal Waters

Venison steak





Fine mixed venison ragout

red cabbage with apple . homemade egg spaetzle . cranberries



Poacher's platter

mixed venison meat . potato & bacon pile . herb butter . cranberries



Ötztal mountain lamb roast

potatoes . carrots



Alpine char from Ötztal waters

pan-roast in natural style . parsley potatoes





Most venison specialties are from our own, local hunting grounds.



Sweet Treats

Heidemarie

1 scoop of egg liqueur ice cream . blueberry . whipped cream

Affogato al caffè

espresso . 1 scoop of vanilla ice cream

Linzer cake slice

with whipped cream

Tirolean farmer's donut

cranberries

Apple strudel

with whipped cream
on vanilla sauce
with 1 scoop of vanilla ice cream . whipped cream

Extras

portion of whipped cream
portion of vanilla sauce
1 scoop of vanilla ice cream
portion of cranberries
portion of apple puree

You will find more ice cream specialties in our Ice Cream Menu!

