



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 Quelfische . 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

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Snack platter

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

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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

Fried mountain cheese

mixed salad . caramelized walnuts .
spicy vinaigrette . cranberries

Smoked trout from Ötztal waters

cranberries . styrian horseradish . bread

Tirolean bruschetta

tomato . mountain cheese

Garlic bread

2 pieces

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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

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Tirolean groestl *

fried egg . roasted potato slices .
beef . pork meat

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Ötztal cheese spaetzle *

homemade egg spaetzle . mountain cheese .
roasted onions

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Grey cheese dumpling

leaf spinach . white wine sauce . mountain cheese

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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

beef fillet . pork fillet . chicken fillet . sausage .
bacon slice . roasted vegetables . french fries .
bbq sauce . herb butter

Medallions of pork fillet

bacon coat . egg spaetzle . vegetables .
cream sauce

„Viennese style“ schnitzel

pork schnitzel . french fries or
potato salad

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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

french fries . roasted vegetables .
creamy pepper sauce

250 g

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

medium rare. venison sauce . red cabbage with
apple . rosemary potatoes . roasted vegetables

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!



Tirol Werbung GmbH

