



BIOCH é na parora liada ala vila de Biei, da süa pert liada al cognom Willeit. Ala basa de Biei, Bioch y de Plaiönn (a la Ila) él la parora celtica "bilìa", che orô dí "ciüch". Tl ladin s'àra trasformé te "bia", denant che morí fora. Chësta parora "bia" é gnüda colegada cun le sufis -ETUM (= lad. EI) = Biei = post da ciüc y cun le sufis UCCU (= lad. OC) = Bioch. Le significat é ince plü o manco "post da ciüc" (= desmostra che al se trata de n post che é gnü runcé)

Tla Val Badia unse 4 posć che á inom Bioch: un a San Martin (le su, olache al é storicamënter ince ciases) y 3 tl'Alta Badia, un de chi olache nos un la Ütia de Bioch.


The name "Bioch" hales from the hamlet "biei" in Alta Badia. The basis of this word is from the old Gallic "bilial" which means tree stump. Bioch is a location where, in the mists of history, there were once many tree stumps.

Giulan a Univ. Prof. Dr. Paul Videsott  
y Dr. Daria Valentin


In our menu you will also find our personal wine recommendation matching each dish. Our wine cellar holds a fine selection of the best labels from Alto Adige's and Italy's wine world. Enjoy with your meal a wine that best emphasizes the flavours from our kitchen.

- White Wine
- Red Wine
- Passito . Sweet Wine

# POR MËT MAN . Starters

Board of Speck and cheese from  
South Tyrol, smoked sausage,  
horseradish and pickles  15,50

- St. Magdalener (Vernatsch-Lagrein)  
“Obermoser” - Bolzano (BZ) 4,80

Mixed salad with fresh South Tyrolean  
cheese terrine and diced Speck  12,50

- Spumante “Arunda”  
Montan (BZ) 6,90

Tagliere di formaggi dell’Alto Adige,  
rafano e cetrioli   13,80

- Gewürztraminer “Joseph” J. Hofstätter  
Tramin (BZ) 7,20

## Caprese:

Mozzarella, tomatoes and basil  10,00

- Pinot Bianco “HOS” Niklas  
Caldaro (BZ) 3,90

Mini Turtres (1 crispy pancake filled with  
spinach-ricotta or sauerkraut) 1,80

- St. Magdalener (Vernatsch-Lagrein)  
“Obermoser” - Bolzano (BZ) 4,80



GLUTEN FREE



VEGETARIAN

In caso di necessità vengono utilizzati anche prodotti surgelati  
In caso di intolleranze e allergie consultare il nostro manuale e rivolgersi allo staff

# LES JOPES . Soups

Home-made farmer's barley soup and  
"turtres" (crispy pancakes filled with  
spinach - ricotta or sauerkraut) 9,90

- St. Magdalener (Vernatsch-Lagrein)  
Obermoser" - Bolzano (BZ) 4,80

Creamed potatoes and herbs with  
rye bread croûtons  9,00

- Kerner "Pacherhof"  
Novacella (BZ) 5,60

Home-made dumpling soup 9,60

- Pinot Nero - Blauburgunder „Riserva Mazon"  
J. Hofstätter - Tramin (BZ) 9,00

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# PRÖMS . First Course - Pasta

Home-made tortelli stuffed with speck cream, bufala ricotta on mashed “risina” beans fond and balsamic vinegar


Recipe of Norbert Niederkofler,

3 Michelin stars, St. Hubertus,

Aman Rosa Alpina, San Cassiano BZ 16,60

● Sauvignon “Andrius” Andrian

Andrian (BZ) 7,20

Dwarf mountain pine scented fettuccine with Alpine pesto sauce and toasted walnuts  16,50

● Kerner “Pacherhof” - Novacella (BZ) 5,60

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Penne alla Bioch (Felicetti)

with tomato sauce, ham, olives,  
cream and chili 10,50

- Pinot Nero- Blauburgunder “Ploner”  
Marling (BZ) 6,50

Home-made fettuccine (noodles) with  
“Porcini” mushrooms  15,50


- Sauvignon “Andrius” Andrian  
Andrian (BZ) 7,20

Home-made ravioli filled with spinach  
and ricotta cheese, butter,

Grana Padano, chive  14,50

- Kerner “Pacherhof”  
Novacella (BZ) 5,60



Home-made assorted dumplings  
(chanterelles - cheese - spinach) on  
melted butter, Grana Padano,  
cabbage salad and chive  15,50

- Pinot Nero- Blauburgunder “Ploner”  
Marling (BZ) 6,50

Pennette or spaghetti with tomato sauce or  
meat sauce 9,00

- Valpolicella Classico Superiore  
Santa Maria Valverde - Marano Valpolic. (VR) 5,00



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# TAIS DLA MUNT . Main Course

Rib of beef, grilled on charcoal,

fresh grilled vegetables  38,00

- Chianti Tenuta Fontodi -  
Greve in Chianti (FI) 7,20

Entrecôte “Beef of the Alps” (gr. 250)

grilled on charcoal,

fresh grilled vegetables  27,50

- Pinot Nero - Blauburgunder „Riserva Mazon”  
J. Hofstätter - Tramin (BZ) 9,00

“Hunter’s plate” - fried eggs with Speck and

roasted potatoes  15,30

- St. Magdalener (Vernatsch-Lagrein)  
“Obermoser” - Bolzano (BZ) 4,80

“Climber’s plate” - polenta with cheese,  
grilled sausage and mushrooms 19,50

- Lagrein „Villa Schmid“

Schmid Oberrautner - Bolzano (BZ) 5,00

Polenta with melted cheese from

South Tyrol   14,00

- Chianti Tenuta Fontodi

Greve in Chianti (FI) 7,20

Wienerschnitzel with fried or roasted  
potatoes

of pork 15,90

of veal 19,90

- Valpolicella Classico Superiore

Santa Maria Valverde - Marano. (VR) 5,00

Grilled or boiled sausage with roasted  
potatoes and sauerkraut 10,80

- Pinot Nero- Blauburgunder “Ploner”  
Marling (BZ) 6,50

Grilled or boiled sausage with  
french fries 9,50

- Lagrein „Villa Schmid“  
Schmid Oberrautner - Bolzano (BZ) 5,00

# VAL' DE DUC . Dessert

Home-made apple strudel with warm custard  
or whipped cream 5,00 - 5,80

- Comtess St. Valentin,  
San Michele Appiano - Appiano (BZ) 8,00

Home-made “Linzer Torte”, cake with  
nuts and cranberry jam 5,20

- I Capitelli  
Anselmi - Monteforte d'Alpone (VR) 6,50

Home-made Sacher Torte  
(chocolate cake) 5,20

- Comtess St. Valentin,  
San Michele Appiano - Appiano (BZ) 8,00

Today's special cake or dessert 4,60 - 14,00

- Comtess St. Valentin,  
San Michele Appiano - Appiano (BZ) 8,00

Yogurt with fresh wild berries

(when available)  6,60

- I Capitelli  
Anselmi - Monteforte d'Alpone (VR) 6,50

Fresh wild berries (when available) -

with whipped cream  8,00 - 8,50

- I Capitelli  
Anselmi - Monteforte d'Alpone (VR) 6,50

Ice cream

(vanilla, chocolate, stracciatella, nuts,  
yoghurt)

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In caso di intolleranze e allergie consultare il nostro manuale e rivolgersi allo staff

## VAL' DE DUC . I Dessert

Home-made apple strudel 5,20  
with warm custard or whipped cream 5,80

Home-made “Tiramisú” 5,40

Home-made “Linzer Torte”  
(cake with Nuts and cranberry jam) 5,20

Home-made “Sacher Torte”  
chokolate cake) 5,20

Today's special cake or dessert 4,60 - 14,00

Ice cream (vanilla, chocolate,  
Stracciatella, nuts, yogurt)

## CAFÉ . Coffee

Caffè espresso	1,50
Caffè Hag (Coffein free), barley or jinseng (small cup)	1,60
Caffè corretto grappa - espresso with grappa	3,00
Cappuccino	2,80
Latte Macchiato (Milk coffee)	3,80
Cup of coffee	2,60
Barley or jinseng coffee (large cup)	1,80
Calimero (coffee + egg's liqueur + cream)	4,90

## BOANDES CIALDES . Hot Drinks

Hot chocolate (with cream)	2,90
Hot chocolate with rum (and cream)	4,90
Hot chocolate with Amaretto and cream	4,90
Jagertee	4,90
Bombardino (egg's liqueur + rum + whiskey + cream)	4,60
Calimero (egg's liqueur + coffee + cream)	4,90
Egg's liqueur with cream	4,40
Hot Amaretto with cream	4,90
Hot lemonade	3,60
Punch of rum, orange or mandarin (with alcohol)	4,40
Mandarin-ginger-punch (with alcohol)	4,90
Roast-apple-punch (with alcohol)	4,90
Apple-caramell-punch (without alcohol)	4,60
Vin brulè (hot wine)	4,60
Hot apple punch with winter flavours (without alcohol)	4,60
Hot elderflower punch (without alcohol)	4,60
Hot cranberry punch (without alcohol)	4,60

In our hut we serve lactose free milk as well



## TÊ . Tea

Tea with lemon	2,40
Tea of mixed fruits, of mountain herbs, of alp herbs, green tea, tea of chamomile blossom, tea of vitamin blood orange, of raspberries, of strawberries, of fennel, of wild cherry, of rose hips, of peppermint, of stinging nettle, of, tea without theine	2,80
Tè of ginger-lemon	2,80
Jagertee; Tee with rum	4,90

## BOANDES FRÉIDES . Cold Drinks

Juices of “Rauch” - Pear; Aprikot; Peach; Black currant;	3,00
0,4 l Home-made juice of cranberries	4,90
0,2 l small drinks	2,80
0,4 l large drinks	4,90
0,4 l Skiwasser (juice of raspberries + juice of lemon + soda water)	4,90
0,4 l Juice of elder flowers	4,90
0,4 l Apple juice and soda water (Apfelschorle)	4,60
0,4 l Almdudler	4,90
0,4 l Raspberry juice	4,90
0,33 Soft drinks in cans and bottles	3,80
½ l Mineral water	2,60
1 l Mineral water	4,70
0,75 l Mineral water “Ega Scotoni”	12,00
Chinotto	3,00
Schweppes Tonic - Lemon - Orange	3,00
Ginger Beer	3,60
RED BULL energy drink	4,40

## APERTITIF . Apertifs

Aperol Spritz - prosecco, Aperol, orange, soda water	5,00
Hugo - prosecco , elder flower juice, mint, soda water	4,50
Tiroler - white wine and Campari	3,60
Gingerino   Crodino   Campari soda	3,60

## BIRA . Beer

### DALA SPINA . Draft Beer



0,30 l Lager Beer „Forst“	3,80
0,50 l Lager Beer „Forst“	5,50
0,30 l Radler (Beer and lemonade)	3,80
0,50 l Radler (Beer und lemonade)	5,50
0,30 l Wheat Beer „Jacob“	3,90
0,50 l Wheat Beer „Jacob“	5,60
0,30 l „Felsenkeller“ - not filtered beer	3,90
0,50 l „Felsenkeller“ - not filtered beer	5,60

### BIRES SPEZIALES . Special Beers

0,33 l “POP” - Special “Dry hopping” - in can	3,90
0,33 l „Antonius” Lager , 4,8 ° , from Alpe di Siusi	3,80
0,33 l „Sixtus Forst” - strong dark beer (with his unique caramel flavor)	3,90
0,33 l Gluten-free beer „Pedavena”	3,80
0,33 l Lager Beer „Forst” without alcohol	3,80
0,50 l Wehat Beer „Paulaner“ without alcohol	5,50
0,20 l Ginger Beer „Cortese“ - without alcohol	3,60

## VIN A GOT . Wines by the glass

### SPUMANT . Bubbles

		¼ l	½ l	
Arunda Brut, Arunda	6,90	13,60	27,00	40,00
Franciacorta Satèn , Bredasole	6,90	13,60	27,00	40,00
Prosecco Extra Dry, Col Vetoraz.	4,60	8,90	18,00	26,50

### BLANCH . White Wine

Weissb. Hos, Niklaserhof Caldaro	3,90	7,90	15,90	24,00
Weissb. Erker, Colterenzio (1 l)	2,60	5,00	10,00	17,00
Gewürztraminer Joseph, J. Hofst.	5,20	10,50	20,50	30,00
Kerner, Pacherhof Novacella	5,60	11,00	22,00	32,00
Sauvignon Andrius, Andriano BZ	7,20	14,50	29,50	42,00
Friulano Origini, Antiche (VR)	4,00	8,80	17,00	25,00
Lagrein Rosé, J.Hofstätter BZ	4,60	8,90	13,50	26,50

### VIN CÖCE . Red Wine

St. Magdalener Obermoser (BZ)	4,90	9,80	19,00	27,50
Pinot Nero Plonerhof, Marling	6,50	13,00	26,00	38,00
Pinot Nero Ris. Mazon, J.Hofst.	9,00	19,00	37,00	54,00
Lagrein Villa Schmid, Oberratner	5,00	9,90	19,90	29,00
Merlot, St.Pauls (vino della casa)	2,50	6,00	11,00	19,00
Valpolicella Cl. Sup, SMV	5,00	11,00	22,00	28,00
Chianti Classico ORG, Fontodi FI	7,20	14,90	28,90	42,00

### DUC . Sweet Wine

Comtess St. Valentin, Appiano	8,00			46,00
I Capitelli, Anselmi (VR)	6,50			36,00

## EGA DE VITA . Liqueurs and Grappa

### Grappe Bonaventura Maschio:

903 Novecentotre Riserva d'Autore - 40% vol.	19,50
Prime Brunello di Montalcino, 2003 - 38% vol.	19,50
Prime Zibibbo, 2005 38% vol.	19,50
Prime Sagrantino di Montefalco, 2004 - 38% vol.	19,50
Prime Uve Bianca - 39% vol.	6,50
Prime Uve Nera - 38,5% vol.	6,50
Prime Uve Oro - 39% vol.	6,50
NEW: Tiramisú - Liqueur	5,00

### Grappe Berta:

Selezione del Fondatore "Paolo Berta", 1997 43% vol.	19,50
Bric D. Gaian Moscato d'Asti Grappa, 2007 - 43% vol	10,00
Casalotta Riserva, 1982 - 43% vol	10,00
Tre Soli, 2007 - 43% vol	10,00

### Grappe Capovilla:

Distillato Amarene e Marasche -41% vol	15,00
Grappa Moscato Giallo -41% vol	15,00

### Grappe Serafino Levi:

Grappa della "Donna Selvatica che scavalica le colline" del Barolo Riserva 42% vol.	10,00
Grappa della "Donna Selvatica che scavalica le colline" del Barbaresco Riserva 42% vol.	10,00
Grappa gentile alla camomilla 40% vol.	10,00
Grappa della "Donna Selvatica innamorata del Moscato d'Asti" 40% vol.	10,00

### Grappe Plonhof - Tramin/Termenno

Acquavite d'uva Williams 40% vol.	8,00
Acquavite di mela cotogna / Quittenbrand 40% vol.	8,00
Aquavite d'uva Gewürztraminer 35% vol.	8,00

Grappe J.Hofstätter - Tramin/Termenò	
Barthenau Grappa Pinot Nero - J. Hofstätter	8,00
Kolbenhof Grappa Gewürztraminer	8,00

#### Grappe Radoar:

Castagno Grappa - 41,5% vol.	9,50
Kerner 42% vol.	9,50
Antica Varietà di Pera 41,5%	9,50

#### Roner:

Pinot Bianco Invecchiato 40% vol.	8,00
Pinot Nero Invecchiato 40% vol.	8,00

#### Merano:

Grappa Moscato Giallo . Merano 39% vol.	6,00
Grappa Pinot Nero "Zeno" . Merano 43% vol.	6,00

#### Giori:

Grappa Kattiva 50% vol.	6,00
Grappa Chardonnay Barrique 40% vol.	6,00
Liquore al Fieno 32% vol.	4,50
Liquore Sanque delle Streghe 38% vol.	4,50

#### Masi:

Grappa di Mezzanella di Recioto Amarone 50% vol.	8,00
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#### Roner:

Ambra Morbida	7,00
La Morbida (Chardonnay/Moscato)	4,00

Paolazzi:

Müller Thurgau Barrique Gold Grappa	6,00
Grappa Superior Gold Barrique Grappa	6,00
Bianca "Casereccia"	3,50

Walcher:

Moscato Giallo	6,00
Traminer Aromatico   Gewürztraminer	6,00
St. Magdalener Barrique Grappa	6,00
Chardonnay Grappa	6,00

Villa Laviosa:

Erbe alpine	6,00
Grappa al Fieno	6,00
Nosellar - Liquore di nocciole	4,50

Lamponi	3,50
Liquore Vodka con fico	3,50
Pera Williams Roner	3,50
Pigna di Pino Mugo	3,50
Mugo	3,50
Cirmolo	3,50
Erbe alpine	3,50
Ruta	3,50
Liquirizia	3,50
Genziana	3,50
Cumino	3,50
Ortica	3,50
Ginepro	3,50
Zenzero	3,50
Mirtillo Rosso	3,50
Mirtillo	3,50

Limoncello	3,50
Nocciolino oppure Frangelico	3,50
Albicocca	3,50
Camomilla	3,50
Mela	3,50
Prugna	3,50
Fior di Sambuco	3,50
Miele	3,50
Kapriol   Steinhäger   Treber   Sambuca	3,50
Flying Hirsch (Jagermeister + Red Bull)	5,00

## Whisky . Rum . Gin . Cognac

The Macallan "Ruby", Single Malt, Speyside 43°	35,00
The Macallan "Sienna", Single Malt, Speyside 43°	15,00
Laphroaig 10 years, Single Malt, Islay	8,50
The Benriach, Single Malt, Heart of Speyside	8,00
Ballantines, Scotch	6,50
Johnnie Walker - Red Label, Scotch	6,50
J&B - Scotch	6,50
Jameson- Irish Whiskey	6,50
Jack Daniel's - Bourbon Whisky	6,50
Rum Zacapa 23 years	11,00
Rum Dipolomatico Reserva Exclusiva	11,00
Rum Havana Club 7 years	7,00
Rum Havana Club 3 years	6,50
Brugal - Rhum Anejo 38°	6,50
Cognac Remy Martin - V.S.O.P. Fine Champagne	8,00
Cognac Martell - V.S.	7,00
Cointreau	6,50
Vodka Smirnoff 40°	6,50
Vodka Russian 40°	6,50
Vodka Absolut 40°	8,00
Vodka delle Dolomiti 40° - Giori	8,00
Vodka Belvedere 40°	9,00



Gin 8025 - The Gin of Sofie Hut   Seceda Val Gardena	10,00
Gin Dolgin Dolomiten Dry Gin - Zu Plun 45% vol.	10,00
Gin Mare - Spanish Mediterranean Dry Gin 42,7% vol.	10,00
Deer Gin 46% vol. - Giori	10,00
The London No. 1 Blue - British Distiller's Gin 47% vol.	9,00
Hendrick's - Scottish Distiller's Gin 44% vol.	9,00
Bombay Sapphire - British London Dry Gin 40% vol.	7,00
Gordon's - British London Dry Gin 37,2% vol.	6,00

- + Fever Tree Indian Tonic + € 1,00
- + Fever Tree Mediterranean + € 1,00
- + Schweppes Tonic + € 0,50

## DIGESTIFS . Digestives

Amaro alle 24 erbe dell' Alto Adige	4,50
Montenegro - Fernet - Jägermeister - Cynar -	3,50
Ramazzotti - Alpestre - China Martini - Averna	3,50
Braulio	