


Welcome to the Gummerer Hof

Family Gummerer
and team



Gummerer
Hof | 1919



THE HISTORY OF OUR FARM

Our family business, the Gummerer Hof (German for farm) has been in family management for four generations.

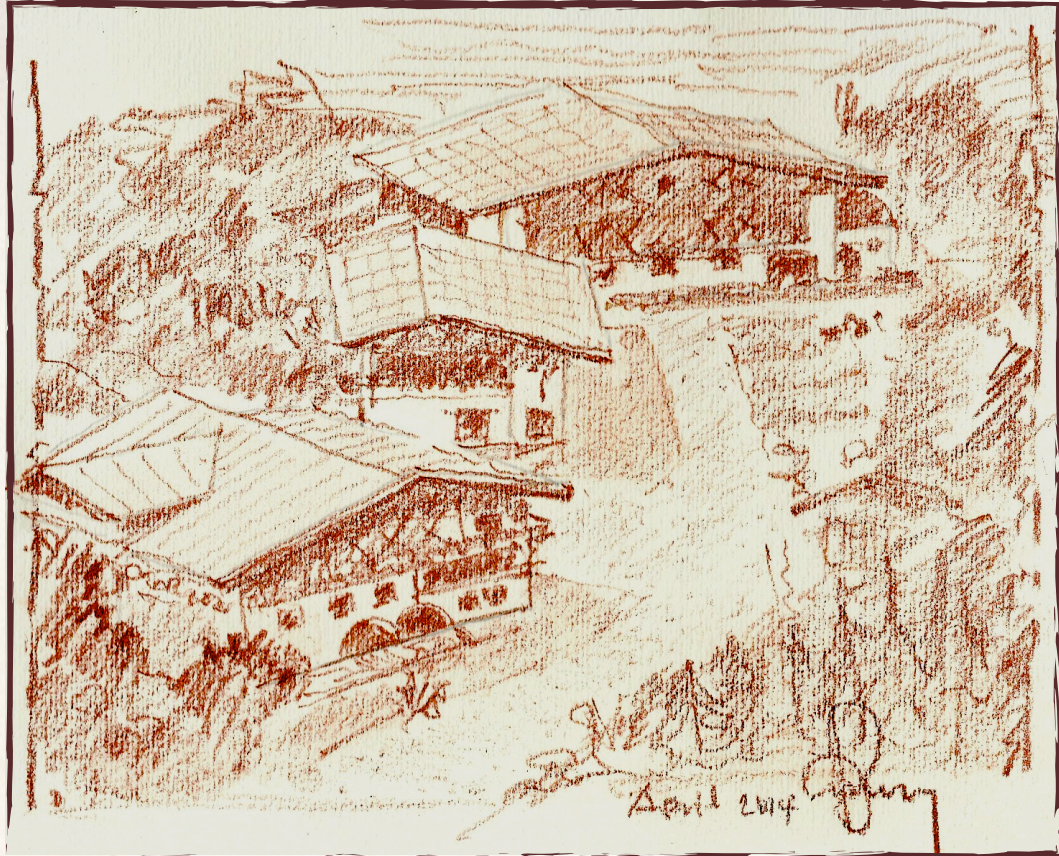
1918 great-grandfather Matthias Gummerer bought the farm from the local tailor. With a lot of love and enthusiasm Mr. and Mrs. Gummerer (née Rabensteiner from Villanders) managed the family business with their five children Sepp, Luis, Friedl, Anton and Maria. Amidst breath-taking nature they dedicated themselves to the daily tasks of running a dairy farm. Even back then, guests were very welcome.

It quickly became clear that Anton was a born farmer. Together with his wife Emma (née Weger from Pinzagen) and their seven children Erika, Maria, Emmi, Sepp, Georg, Edith and Christine they managed the farm with passion.

In December 1979 the family suffered a heavy stroke of fate. Grandfather Anton died, shortly followed by his son, Uncle Georg. This is how Sepp, who by this time was a passionate cook, returned to his parental farm. Sepp, who did not wish to give up his calling as a cook, started to build up a Törggele-business and winery, with his wife Christina (née Pezzei). Together with their three children Philipp, Florian and Maximilian they managed the farm with heart and soul.

After father Sepp died suddenly in 2016, Philipp took over the parental farm with Törggele-business and winery – supported by his mother Christina and his two brothers.

The Gummerer family wishes you a relaxing and pleasant visit, an enjoyable get together and as we say: "an guatn Appetit".



Arch. Cimadom Roland
*01.07.1927 in Bruneck (South Tirol)

Our logo originates from a family friend, a South Tyrolean architect.

OUR HOMEMADE (FARM) PRODUCTS

Good quality produce is fundamental for cooking good food. Our farm produce includes livestock for the pork and beef, Speck and sausage production, vegetables, herbs and syrups, schnapps and wine. Other things are purchased from selected farms in the region. Phillip's task is to visit the farms to test the quality of the food.

REGIONAL PRODUCTS

At the Gummerer Hof we value regional and seasonal products. Everything you, dear guests, are served comes from the region and is part of the endemic harvest season. Every piece of cheese, speck, sausage or meat is unique. Each farm has its own individual culinary culture characterised by experience and family traditions.

SUSTAINABILITY

Sustainability is very important for us that is why we use many natural, recycled and environmentally friendly materials, not only in our menus and our "Stube" but on the whole farm.



Cold dishes

HOMEMADE "SPECK"

A traditional method of preserving pork for the winter months was curing (with salt and spices) and then smoking the cuts of meat. Speck is a unique quality product, can be eaten at any time and is part of local lifestyle.

Some prefer it fatty, others lean. Our home reared side of pork is smoked at least 2-3 times and gets its special, intensive flavour thanks to the minimum 8 months storage. Whether it is served thinly sliced or on the platter it tastes the same.

AIR-DRIED SAUSAGES

Air-dried seasoned pork sausage, which is lighter than classical "Kaminwurze". Whether piquant or spicy, we grant this traditional speciality a revival.

OXEN CARPACCIO

Wafer thin slices of raw ox fillet and shaved Parmesan served on a bed of salad leaves.

SOUR BEEF

Thin slices of boiled beef served with finely sliced raw onions and vinaigrette.

Homemade "Speck" on the platter ^s

‡

Hausgemachter Speck am Brett ^s

Sliced "Speck" ^s

€ 12.-

Aufgeschnittener Speck ^s

South Tyrolean grey cheese ^g

€ 10.-

Südtiroler Graukäse ^g

Mixed cheese platter from South Tyrolean dairy farms ^g

€ 12.-

Gemischte Käseplatte von Südtiroler Hofkäsereien ^g

Refined oxen carpaccio

€ 11.-

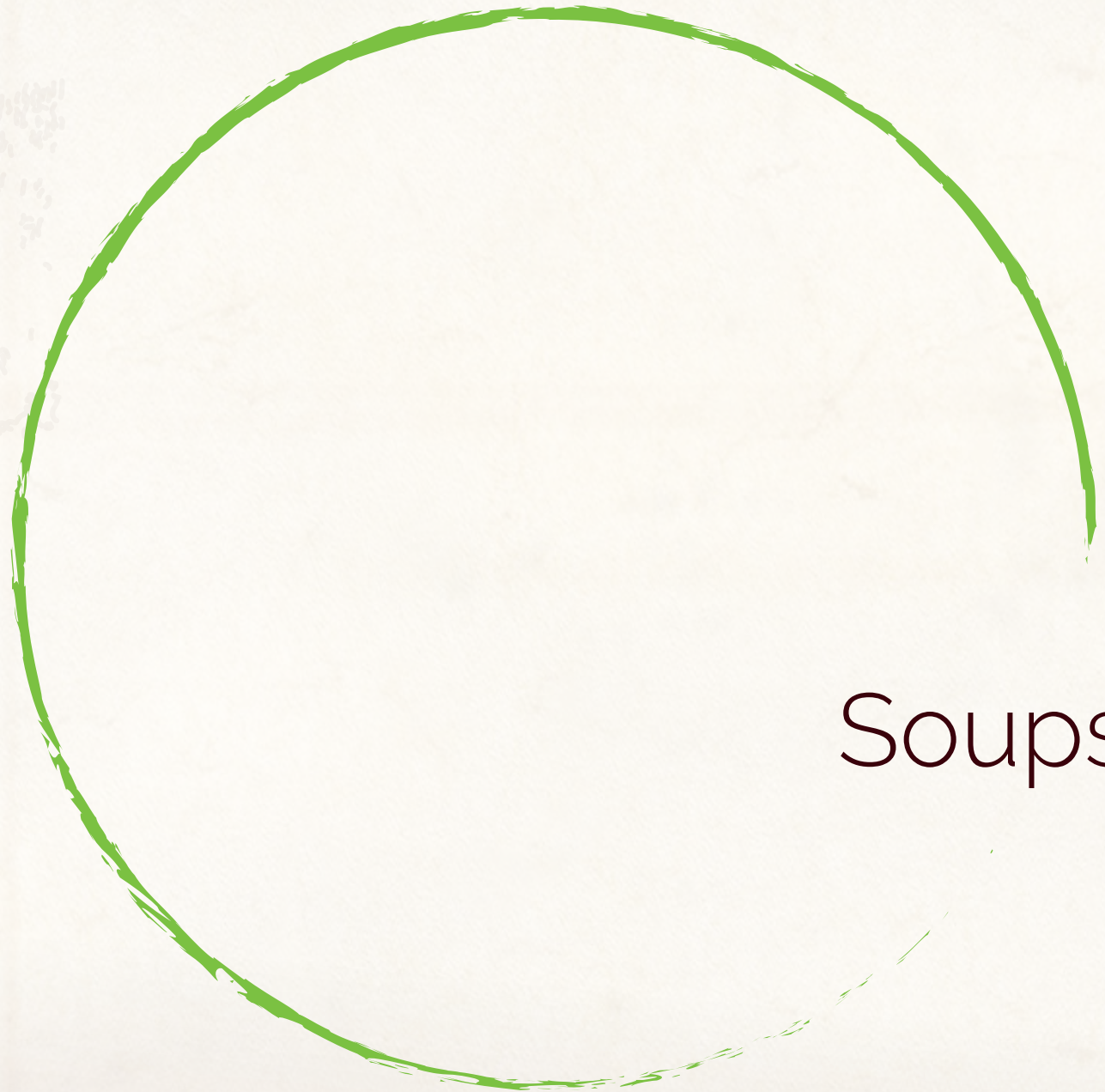
Verfeinertes Ochsen-Carpaccio

Sour beef

€ 11.-

Rindfleisch sauer

‡ Price varies depending on size and weight



Soups

SOUR SOUP

An old farmers favourite. Also called "Kuttelsuppe". The cow stomach (tripe) is cooked and cut into small strips, dusted with flour and browned. Wine and vinegar are added to give the acidic sour flavour.

BARLEY SOUP

A thick hearty barley and vegetable soup with pieces of salt pork.

SOUTH TYROLIAN PANCAKE SOUP

A easy but delicious soup. thin slices of savoury pancake served in a rich beef broth. A family favourite .

BUCKWHEAT DUMPLINGS

Buckwheat or black polenta (Plentan), better known as "food of the poor mountain farmers". Hard and dry in the past, these dumplings sometimes sprang from the plate when carefully cutting them with the fork. We have refined that old recipe - enjoy safely.

Stress and hectic are not to be found at a Törggelen. A sarcastic rule states: Who orders a dumpling waits 15 minutes. Who orders two waits a whole 30 minutes. And who would like to eat three, would need to plan in 45 minutes.

Sour soup ^{al}

Saure Suppe ^{al}

€ 7,-

Barley soup ^a

Gerstensuppe ^a

€ 7,-

South Tyrolian "Pancake" soup ^a

Fritattensuppe ^a

€ 7,-

// "Speck" dumplings in beef broth ^{acgls}

Speckknödel in Rindfleischsuppe ^{acgl}

€ 7,-

// Buckwheat dumplings in beef broth ^{acgl}

Schwarzplentene Knödel in Rindfleischsuppe ^{acgl}

€ 9,-

// One serving includes 2 dumplings. 1 dumpling or more can be requested



Warm dishes

KNÖDEL

Knödel are part of the staple diet of South Tyrol. Every household has its own family recipe. Found in every kitchen the basic ingredients are; bread, onion, eggs, herbs a little milk and flour. We offer a variety of dumplings served in a tasty beef broth or with sauerkraut or shredded cabbage salad.

HOMEMADE "SCHLUTZKRAPFEN"

"Schlutzkrapfen" are one of the most popular specialties on our menu. Our freshly made "half-moon" ravioli are lovingly made and crimped together by nimble fingers. The spinach filling is prepared according to an old family recipe by Christina .

POTATO FRITTERS

Simple but delicious – boiled potatoes, mixed with flour and egg mixed up and rolled out into thin squares., fried an served with sauerkraut.

FARMHOUSE SAUSAGE

Cooked sausage made from our farm reared pork and beef, with a special blend of seasonings. Incomparable in colour and taste because no sodium nitrate is used in the production. This makes them easier to digest.

"GREASTL"

A old dish, best translated as a farmhouse fryup. Potatoes , beef, onion and speck are fried up in a pan and seasond with traditional herbs..

TASTY TIRTLN

Surely one of the South Tyrolean products needing an explanation. Simply put, they are thin dough pasties fried in hot oil, filled with spinach, kraut or potato and curd. Tirtln used to be served with soup, mainly on weekends or holidays.

// Speck dumplings with sauerkraut or cabbage ^{acgs} € 7.5
Speckknödel mit Sauerkraut oder Krautsalat ^{acg}

// Buckwheat dumplings with sauerkraut or cabbage ^{acg} € 9.5
Schwarzplentene Knödel mit Sauerkraut oder Krautsalat ^{acg}

// Three cheese dumplings with Parmesan and butter ^{acg} € 8.-
Drei Käsenocken mit Parmesan und Butter ^{acg}

Homemade "Schlutzkrapfen" ^{acg} € 10.-
Hausgemachte Schlutzkrapfen ^{acg}

Potato fritters with sauerkraut ^{ac} € 7.-
Kartoffelblattln mit Sauerkraut ^{ac}

Homemade sausage with sauerkraut and potatoes ^s € 8.-
Hauswurst mit Sauerkraut und Kartoffeln ^s

"Greastl" with beef or "Pfifferling" mushrooms € 8.-
Greastl mit Rindsfleisch oder Pfifferlinge

Every saturday:

Tirtln with spinach, sauerkraut or "Tschotte" (curd) € 3.5
Tirtln mit Spinat, Sauerkraut oder „Tschotte“

// One serving includes 2 dumplings. 1 dumpling or more can be requested



Dessert

KRAPFEN

A sweet dish with a long tradition, to be found in many variations in South Tyrol. Our small crispy pastries are served with a choice of two fillings: apricot jam or a poppy-seed, apple and nut filling.

APPLE FRITTERS

South Tyrol as a land of apples has a wide variety of recipes with apples as their main ingredient. Delicious and uncomplicated, apple fritters are slices of Jonagold/Golden Delicious, dipped in batter, fried in hot oil and dusted with cinnamon and sugar.

Poppy-seed "Krapfen" ^{ac}
Mohnkrapfen ^{ac}

€ 15

Jam "Krapfen" ^{ac}
Marmeladekrapfen ^{ac}

€ 15

Apple fritters ^{ac}
Apfelkiachln ^{ac}

€ 5.-



Drinks

CLOUDY APPLE JUICE

Our cloudy apple juice stems from the region and is a mixture of Jonagold and Golden Delicious. After pressing it is heated and bottled in its cloudy state.

HOMEMADE JUICES

All juices and syrups are lovingly prepared by Christina with fresh ingredients the whole year round. Delicious, refreshing and thirst quenching perfect for this season

At the same time each juice has its own special quality; ginger and lemon aids digestion for example, beetroot juice for high blood pressure.

Mineral water
Mineralwasser

Cloudy apple juice
Naturrüber Apfelsaft

Elderflower juice
Holundersaft

Lemon juice
Succo di limone

Lemon-ginger juice
Succo di limone-zenzero

Beetroot juice
Rote Beete-Saft

Redcurrant juice
Johannisbeersaft

Macchiato
Black Coffee

Kaffee Haag

Tea

	l	0.25	0.5	1.0
Mineral water Mineralwasser	€	1.5	2.5	4.-
Cloudy apple juice Naturrüber Apfelsaft	€	2.-	4.-	8.-
Elderflower juice Holundersaft	€	1.5	3.-	6.-
Lemon juice Succo di limone	€	1.5	3.-	6.-
Lemon-ginger juice Succo di limone-zenzero	€	1.5	3.-	6.-
Beetroot juice Rote Beete-Saft	€	1.5	3.-	6.-
Redcurrant juice Johannisbeersaft	€	1.5	3.-	6.-
Macchiato			€	1.3
Black Coffee			€	1.3
Kaffee Haag			€	1.4
Tea			€	1.5

BLATERLE SEKT

The forgotten autochthonous grape variety "Blaterle" is still cultivated at the Gummer Hof. The sparkling wine is fermented in the bottle, meaning the yeast deposit from the fermentation process is not removed, which gives the sparkling wine its uniqueness.

The last glasses poured from the bottle are always a little cloudy.

HOUSE WINES

All wines are produced with passion on the farm by Philipp. There is a Gummerer wine for everyone, especially for the Törggelen: from the light Portugieser to the heavier Zweigelt.

Our white wines are light and aromatic with a fruity bouquet

„SCHNAPS“

The best way to round off your visit to the Gummerer Hof is with one of our homemade schnapps. For liqueur enthusiasts we recommend the coffee or lemon.

Our "grappa" on the other hand is a little stronger For a taste of the mountains we have our gentian, mountain pine or arolla pine "Schnaps".

Blaterle Sekt
Sparkling wine / Sekt

l 0.75

€ 15.-

l 0.1 0.25 0.5 1.0

Portugieser
Red wine / Rotwein

€ 2.5 3.- 7.- 13.-

Zweigelt
Red wine / Rotwein

€ 2.5 3.- 7.- 13.-

Sylvaner
White wine / Weißwein

€ 2.5 3.- 7.- 13.-

Kerner
White wine / Weißwein

€ 2.5 3.- 7.- 13.-

Müller Thurgau
White wine / Weißwein

€ 2.5 3.- 7.- 13.-

l 0.33

Beer
Radler
Wheat beer
Alcohol-free beer

€ 3.-

€ 3.-

€ 3.-

€ 3.-

"Schnaps"

€ 2.5

Allergies

a

Cereals containing gluten



c

Egg-based products



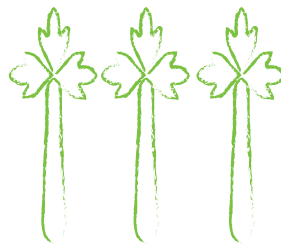
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Dairy products
(containing lactose)



l

Celery



s

Spices

