

## WELCOME

to Emma, the realm of Emma Hellenstainer, the most famous chef and hostess in Tyrol of her time. Emma Hellenstainer née Hausbacher was born in St Johann in Tyrol in 1817 and died in 1904 in Meran. A pioneer in the early days of Alpine tourism.

Mrs Emma refined good honest Val Pusterian dishes by introducing the elevated standards of the Biedermeier cuisine. She achieved her legendary reputation on account of her qualities as a charming and endearing hostess. She was the first tourism provider to advertise in international newspapers. Her fame was such that, according to one story, she received a postcard from overseas addressed merely “To Mrs Emma in Europe”. Following Mrs Emma’s example, we are presenting this hotel anew as an attractive guest house that successfully combines tradition and modernity. For this reason, looking after our guests has become a passionate concern/endeavour of ours.

### Stauder Family and team



## GASTHOF HOTEL EMMA

I-39039 Niederdorf Villabassa Via Frau Emma-Straße 15  
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Vegetarian dish



Historic dish by Mrs Emma



Typical South Tyrolean dish



Lactose free dish







Kneipp dish



Our dishes are prepared freshly and without the use of microwave oven!

The Pizzas and all the other dishes can be as well taken away!

## SMALL & LIGHT

- |   |   |                    |
|---|---|--------------------|
|  | <b>Emma's homemade potato cakes</b> on steamed sauerkraut   | 11,00 €            |
|  | <b>Two South Tyrolean free range eggs</b> with sautéed potatoes<br>... with sautéed potatoes and pancetta | 10,50 €<br>11,50 € |
|  | <b>Typical cheese</b> from the local farm <b>Veiderhof</b> with red onion rings                           | 12,00 €            |
|  | <b>Colourful mixed salad</b>  | 6,50 €             |

## HEALTHY & FULL OF VITALITY

- |   |  |         |
|---|--|---------|
|  | <b>Colourful mixed salad</b> with cheese   | 12,00 € |
|  | <b>Selection of mixed salads</b> with grilled turkey                                   | 15,00 € |
|   | <b>Hearty mixed salad</b> platter with <b>beef steak slices</b> and Parmesan splinters | 20,00 € |

## COLD & REFRESHING



**South Tyrolean Speck**, wafer-thin garnished

13,00 €



**Our platter of smoked meats and cheese.** South Tyrolean Speck, local smokes sausage, Alpine cheese, beef ham, herb ham and salami

14,00 €



**Mozzarella Caprese**, Mozzarella cheese with fresh basil

9,50 €

## DUMPLINGS, BARLEY SOUP & SAVOURY TIRTLAN PASTRIES



**Two South Tyrolean Speck dumplings from Emma's Book of historic recipes**, in a hearty clear soup + 20 min

10,00 €



**Frittaten** (slices of salted pancakes) in beef broth

6,50 €



**Aromatic Val Pusterian barely soup** with warm fried "Tirtl" pastries

9,50 €

## SCHLUTZER, DUMPLINGS & PASTA

**Spaghetti Carbonara**, an Italian classic with South Tyrolean cream, free range egg and Parmesan cheese 10,50 €

**Emmas pasta pan**, Macaroni, homemade tomato sauce and ragout, strips of South Tyrolean Speck, peas, mushrooms, cream and fresh parsley 11,00 €



From Emma's book of historic recipes, **Val Pusterian Schlutzkrופן**, Ravioli filled with spinach leaves and Quark, melted butter, chives and Parmesan cheese 14,00 €



Historic Val Pusterian dumpling dish, **three dumplings (cheese, spinach and beetroot)** with melted butter and Parmesan cheese, served with a marinated cabbage slaw + 20 min 14,00 €

**Homemade Tagliatelle** with meat based ragu-sauce from local deer 14,50 €

**Spaghetti** with homemade meat sauce 10,00 €  
or tomato sauce 9,00 €

## VIENNA, THE SCHNITZEL & MEAT DISHES



### **Mrs Emma's historic Viennese Schnitzel**

.... pork escalope served with fries	16,00 €
.... turkey escalope with fries	16,50 €
.... we are happy to serve you our cranberries as a side	2,50 €

### **Emma's mixed grill platter**

Small beef steaks, suckling pig and poultry ,  
served with fries  
...alternatively, with potatoes

23,00 €



**Herrengröstel – Emma's favourite beef dish,**  
with slices of beef, potatoes  
in a natural meat gravy and fresh green herbs.  
Served with home-marinated cabbage slaw

18,50 €



**Grilled rump steak,**  
topside beef escalope, **Emperor Franz Joseph's**  
favourite dish with fried potatoes and grilled vegetables

24,00 €



Colorful **grilled vegetables** with grilled **Camembert** and  
**cranberry jam**

14,50 €

## EMMA'S SWEETS



Apples and sweet pastry, our **apple strudel**  
With homemade custard (vanilla sauce)

6,50 €



From Emma's book of historic recipes, **Emma's  
Kaiserschmarren**

12,00 €



Hot and cold, **Vanilla ice-cream with hot  
Raspberries and whipped cream**

6,00 €



**Affogato**, Vanilla ice-cream with biological  
coffee

4,50 €

**Dessert of the day**

5,00 € - 9,00 €