

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
www.hotel-emma.it, info@hotel-emma.it, T. 0474 745 122, F. 0474 740 815



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

-  **Emma's homemade potato cakes** on steamed sauerkraut
(1, 3, 7) 11,00 €
-  **Two South Tyrolean free range eggs** with sautéed potatoes
... with sautéed potatoes and pancetta
(3, 7) 12,00 €
-  **Typical cheese** from the local farm **Veiderhof** with red onion rings
(7) 13,00 €
-  **Colourful mixed salad** 6,50 €

HEALTHY & FULL OF VITALITY

-  **Colourful mixed salad** with cheese
(7) 13,00 €
-  **Selection of mixed salads** with grilled turkey
(7, 10, 3) 16,00 €
- Hearty mixed salad** platter with **beef steak slices** and Parmesan splinters
(7, 10) 21,00 €

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
(7)

15,00 €



Mozzarella Caprese, Mozzarella cheese with fresh basil
(7)

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
(1, 3, 7, 9)

10,50 €



Frittaten (slices of salted pancakes) in beef broth
(1, 3, 7)

7,00 €



Aromatic Val Pusterian barely soup with warm fried "Tirtl" pastries
(1, 3, 7, 9)

10,00 €

SCHLUTZER, DUMPLINGS & PASTA

| | | |
|--|--|-------------------|
| | Spaghetti Carbonara , an Italian classic with South Tyrolean cream, free range egg and Parmesan cheese (1, 3, 7) | 12,00 € |
| | Emmas pasta pan , Macaroni, homemade tomato sauce and ragout, strips of South Tyrolean Speck, peas, mushrooms, cream and fresh parsley (1, 7) | 12,50 € |
|   | From Emma's book of historic recipes, Val Pusterian Schlutzkrapfen , Ravioli filled with spinach leaves and Quark, melted butter, chives and Parmesan cheese (1, 3, 7, 9) | 15,00 € |
|   | 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 (1, 3, 7, 9) | 15,00 € |
| | Homemade Tagliatelle with meat based ragu-sauce from local deer (1, 3, 7, 9) | 16,00 € |
| | Spaghetti with homemade meat sauce or tomato sauce (1, 7, 9) | 10,00 € 9,00 € |

VIENNA, THE SCHNITZEL & MEAT DISHES



Mrs Emma's historic Viennese Schnitzel

| | |
|---|---------|
| pork escalope served with fries | 17,00 € |
| turkey escalope with fries | 17,00 € |
| we are happy to serve you our cranberries as a side (1, 3, 7) | 2,50 € |

Emma's mixed grill platter

| | |
|--|---------|
| Small beef steaks, suckling pig and poultry , served with fries ...alternatively, with potatoes (7) | 24,00 € |
|--|---------|



| | |
|--|---------|
| 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 (7, 9) | 19,00 € |
|--|---------|



| | |
|--|---------|
| Grilled rump steak, topside beef escalope, Emperor Franz Joseph's favourite dish with fried potatoes and grilled vegetables (7) | 24,00 € |
|--|---------|



| | |
|---|---------|
| Colorful grilled vegetables with grilled Camembert and cranberry jam (7) | 15,50 € |
|---|---------|

EMMA'S SWEETS



Apples and sweet pastry, our **apple strudel**
With homemade custard (vanilla sauce)
(1, 3, 7)

6,50 €



From Emma's book of historic recipes, **Emma's
Kaiserschmarren**
(1, 3, 7)

13,00 €



Hot and cold, **Vanilla ice-cream with hot
Raspberries and whipped cream**
(7)

7,00 €



Affogato, Vanilla ice-cream with biological
coffee
(7)

4,50 €

Dessert of the day

5,00 € - 9,00 €