

# DEGUSTATIONS – MENU



## AMOUSE BOUCHE

### SCAMPI

Escabeche Dressing / Fennel / Orange / Dill

### Stoan 2021

(Chardonnay, Sauvignon, Gewürztraminer, Weißburgunder)  
Winery Tramin

### SEA BASS

Eggplant / Amalfi lemon / Puntarelle / Caper foam

### Sauvignon Lafoa 2021

Winery Schreckbichel

### SPINACH-RAVIOLO

Smoked eel / Champagne / Cress

### Gewürztraminer Frauenrigl 2021

Winery Peter Zemmer

### POACHED FREE RANGE EGG

Brown butter foam / Perigord truffle  
Potato mousseline / Panko breadcrumbs

### Pinot Nero St. Daniel Riserva 2020

Winery St. Michael Eppan

### LAMB FROM „JUSCIARA“ HUT

Artichokes / Parsley / Celery puree  
Braised shoulder / Shii-take

### La Quinta Rosso 2019 (Sangiovese)

Winery Giodo

### PUMPKIN

Butternut pumpkin / caramelized chestnut / chestnut ice cream

### Gewürztraminer Comtess 2020

Winery St. Michael Eppan

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### CHEESE VARIATION

Chutneys

MENU DEGUSTATION: 4-courses - € 94,00      6-courses - € 119,00

WINE DEGUSTATION: 4-courses - € 49,00      6-courses - € 69,00

*Raritäten Weine auf Anfrage*

## OUR RECOMMENDATION AS APERITIF

**Glass Champagne Tradition Brut**

Stephan Breton | €11,00



# À LA CARTE



## CHAR SASHIMI

Radish / Red onion / Cucumber / Beurre Blanc

€ 19,00

## SWEETBREADS

Lentils / Caramelized chestnuts / Speck foam

€ 18,00

## POACHED EGG

Potato cream / Parmesan foam / Périgord truffle

€ 17,00

## SPINACH-RAVIOLO

Smoked eel / Champagne / Cress

€ 19,00

## TAGLIOLINI

Deer ragu / Redberries / Mushrooms / Marjoram

€ 19,00

## RISOTTO "DRY AGE"

Mountain pine / Oven ricotta / Orange

€ 18,00

## SEA BASS

Eggplant / Amalfi lemon / Puntarelle / Caper foam

€ 31,00

## VEAL SHOULDER

Calf's head / Parsley polenta / Mushrooms / Whiskey

€ 27,00

## BEEF FILET „ROSSINI"

Leaf spinach / Potatoes / Foie gras / Perigord truffle / Madeira jus

€ 55,00

## PUMPKIN

Butternut pumpkin / caramelized chestnut / chestnut ice cream

€ 17,00

## TRUFFLE

Valrhona chocolate / Raspberry ice-cream / Salted caramel

€ 16,00

## SOUTH TYROLEAN & ITALIAN CHEESE

Chutneys

€ 21,00 p.P.