

PORCINO

RISTORANTE



Chef Marco Verginer

SPRING

€ 105,00 | 4 COURSES

APETIZER BITES

Rösti | Beef tartare | Burrata
Tartellette | Cheese from "Genussbunker" | Red onion | Schüttelbrot
Quail egg | Lamb's lettuce | Char | Potato foam
Cannolo | Foie Gras | Hazelnut | Cassis
Brioche | Red Prawn | Chorizo
Porcino | Horseradish

AMOUSE BOUCHE

BREAD & BUTTER

Wagyu lard | "Ciccioli"
Farmer's butter | Buttermilk
Olive oil "Primo"
Spelt bread
Breadsticks
Polenta chips

SCALLOP

White asparagus | Peas | Radishes | Black garlic
Farmer's speck | Escabeche dressing
36

RISOTTO "DRY AGED"

Mountain pine | Citrus fruit ricotta | Orange | Pane puccia
Rice chips | Ricotta cream | Orange | Mountain pine honey
21

BRESSE CHICKEN

Shiitake | White onion | Sugar snap peas | Foie Gras
Bio egg custard | Brioche | Confit leg | Shiitake | Crème fraiche
38

PRE DESSERT

FARMER'S YOGHURT CREAM

Lemon verbena | Strawberries | Olives
19

PRALINES

WINE EXPERIENCE | € 79,00

CHEF'S CHOICE

€ 139,00 | 5 COURSES

APETIZER BITES

Rösti | Beef tartare | Burrata
Tartellette | Cheese from "Genussbunker" | Red onion | Schüttelbrot
Quail egg | Lamb's lettuce | Char | Potato foam
Cannolo | Foie Gras | Hazelnut | Cassis
Brioche | Red Prawn | Chorizo
Porcino | Horseradish

AMOUSE BOUCHE

BREAD & BUTTER

Wagyu lard | "Ciccioli"
Farmer's butter | Buttermilk
Olive oil "Primo"
Spelt bread
Breadsticks
Polenta chips

SCAMPO

Cannellini beans | Porcini mushroom stock | Spruce smoke |
Spruce honey | Date tomatoes |
Chili | Pointed cabbage
32

ZANDER

Cauliflower | Salt with lemon | Speck stock
29

SPINACH TORTELLI

Smoked eel | Pine nuts pesto | Dried egg yolk | Champagne foam
37

WAGYU SÜDTIROL

Jerusalem artichoke | Shallots and Barolo jus | Parsley
Braised shoulder | Gremolata | Mountain saffron foam | Wild rice
Ribs BBQ
Wagyu essence
49

PREDESSERT

CHOCOLATE & CARAMEL

19

PRALINES

WINE EXPERIENCE | € 106,00