

MICHELIN



The porcini mushroom embodies everything we believe in: the authentic pleasure of the Alps, something special, rare, and precious. A treasure that is not always easy to find, but one that, once discovered, rewards with unforgettable emotions.

The same is true of our hotel and Restaurant Porcino: a place to discover and experience with all your senses.

AMUSE BOUCHE

Cracker | Sea bream tartare | Orange cream | Fennel
Quail Egg | Green asparagus | Potato foam
Cannolo | Buffalo Ricotta | Basil
Bun | Lobster | Smoked bell pepper | Spring onion
Porcino mushroom
Smoked celery cream | Trout tartare | Trout caviar | Chives

ALPINE SNACK

Farmer's butter "Chi Prá" | Buttermilk
Carrot Cream | Ginger | Sesame
Pickled garden vegetables | Chive cream
House-Smoked speck
Spelt bread with sunflower and flax seeds
Toasted wheat breadsticks
Buckwheat crisps

PRALINES

Peach
Raspberry
Salted caramel
Rum
Lemon
Amaretto

TERRITORY

€ 145,00 | 3 COURSES

AMUSE BOUCHE

ALPINE SNACK

RAVIOLI

Spinach | Smoked eel cream | Trentodoc foam | Puccia bread | Watercress | Pine nuts
Tartlets | Smoked eel | Cucumber | Radishes | Dill

ORGANIC BLACK CHICKEN

Sweet potato cream | Chervil | Walnuts | Riesling jus | Pig Net
Herbs salad | Raspberries | Sweet potato | Chicken thigh | Chicken skin
Chicken essence

CHERRY

Cherry cream | Spruce honey sorbet | Dark chocolate

PRALINES

The following courses can be added as an optional supplement to both menus.

CELERIAC & PORCINI

Parisian-style celeriac | Celeriac sauce | Celeriac confit
Caramelized celeriac | Porcini mushrooms | Linseed oil
+ € 40,00

LOBSTER

Cannellini beans | Porcini mushroom stock | Smoked spruce
Spruce honey | Datterini tomatoes | Quinoa
Tartare | Chili | Porcini mayonnaise
+ € 58,00

SELECTION OF INTERNATIONAL CHEESES FROM OUR CHEESE CART

+ € 21,00

WINE EXPERIENCE € 69,00 | ALCOHOL FREE € 49,00

(The tasting menu is served exclusively for the entire table)

FOREST TO SEA

€ 185,00 | 5 COURSES

AMUSE BOUCHE

ALPINE SNACK

TUNA

Gazpacho dressing | Cucumber | Lime | Shiso | Sesame

WILD GARLIC TORTELLI

Bread soup from South Tyrol | Anchovy cream | Parmigiano Reggiano | Veal Sweetbread

GLACIER

Leek | Bacon | Wholegrain bread | Verjus
Glacier cream | Red onion | Parsley

WAGYU SÜDTIROL

Sirloin | Cauliflower | Salted lemon | Juniper honey
Tartlets | Smoked tartare | Sweet-and-sour cauliflower | Black garlic
Flank Steak Skewer | Beetroot | Onion | Horseradish
Wagyu essence

FENNEL & WHEY

Fermented apricot | Fennel granita | Whey ice cream | Fennel jus | Flower pollen

PRALINES

WINE EXPERIENCE €110,00 | ALCOHOL FREE €80,00

(The tasting menu is served exclusively for the entire table)

Kitchen Team

Aliaksandr H.
Lorenzo B.
Simone B.
Mauro T.
Maila P.
Aurora D.
Kalash C.

Service Team

Francesca D.
Sofia D.N.
Filippo V.

Chef

Marco Verginer

Maitre & Sommelier

Michaela Mair

