



The Kitchen Team

Simone P.
Aliaksandr H.
Federico L.
Lorenzo B.
Filippo B.
Filippo D.
Paula F.
Kalash C.

The Service Team

Thomas P.
Giosuè F.
Francesca D.
Sofia D.N.

Chef

Marco Verginer

Maître and Sommelier

Michaela Mair

MICHELIN



W I N T E R

€ 135,00 | 3 COURSES

AMUSE BOUCHE

Cracker | Smoked char | Dill crème fraîche | Char caviar
Panzerotto | Amatriciana | Basil | Homemade speck
Strauben | Cuttlefish | Lemon | Peas
Tartlet | Beetroot | "Genussbunker" Cheese | Pear
Brioche bread | Pulled Wagyu | Shiitake

BREAD & BUTTER

Carrot cream | Sesame
"Chi prá" farmhouse butter | Buttermilk | Chives
Spelt bread with flax and sunflower seeds
Dill and rye air-baguette
Smoked Wagyu sausage
Breadsticks

SCALLOP

Topinambur | Orange cream | Thyme | Guanciaie
Shellfish and topinambur foam

ALPINE VENISON

Tartare
Venison Saddle | Pumpkin | Pistachio | Coffee | Sichuan pepper
Game essence

BEETROOT & RASPBERRIES

Hazelnut cream | Beetroot and lemongrass stock
Raspberry sorbet | Raspberry mousse | Crème fraîche

PETIT FOURS

Optional additional course

TORTELLI

"Genussbunker" Cheese | Toasted flour | Baby spinach
Champagne foam | Premium black truffle
+ €30

INTERNATIONAL CHEESE

+ €21

WINE EXPERIENCE € 80,00 | NON - ALCOHOLIC € 65,00

(The tasting menu is offered exclusively to the whole table)

CHEF'S CHOICE

€ 175,00 | 5 COURSES

AMUSE BOUCHE

Cracker | Smoked char | Dill crème fraîche | Char caviar
Panzerotto | Amatriciana | Basil | Homemade speck
Strauben | Cuttlefish | Lemon | Peas
Tartlet | Beetroot | "Genussbunker" Cheese | Pear
Brioche bread | Pulled Wagyu | Shiitake

BREAD & BUTTER

Carrot cream | Sesame
"Chi prá" farmhouse butter | Buttermilk | Chives
Spelt bread with flax and sunflower seeds
Dill and rye air-baguette
Smoked Wagyu sausage
Breadsticks

AMBERJACK

Leek | Citron cream
Beluga caviar | Chive oil

LOBSTER

Cannellini beans | Porcini stock | Spruce smoke
Spruce honey | Date tomatoes | Quinoa
Tartare | Chili | Porcini mayonnaise

CELERIAC & PORCINI

Parisian-style celeriac | Celeriac sauce | Confit celeriac
Caramelized celeriac | Porcini mushrooms | Linseed oil

WAGYU SÜDTIROL

Carpaccio & short rib | Fermented garlic | Sweet-and-sour artichokes | Red onion
Sirloin | Artichoke | Smoked artichoke cream | Mountain potatoes | Long pepper
Lagrein wine and red onion sauce
Wagyu essence

PUMPKIN & CHESTNUTS

Marinated pumpkin | Caramelized chestnuts | Chestnut ice cream | Orange and star anise stock

PETIT FOURS

Optional additional course

INTERNATIONAL CHEESE

+ €21

WINE EXPERIENCE € 129,00 | NON - ALCOHOLIC € 90,00

(The tasting menu is offered exclusively to the whole table)