



#### 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**



# VEGETARIAN MENU

€ 155,00 | 5 COURSES

## AMUSE BOUCHE

Organic egg yolk | Potato foam | Parmigiano Reggiano | Premium black truffle  
Wheat cracker | Cucumbers | Sour cream | Herbs  
Tartlet | Beetroot | "Genussbunker" cheese | Pear  
Brioche bread | Porcini mushrooms | Marjoram

## BREAD & BUTTER

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

## CARROT

Confit carrots | Carrot tartare  
Tonburi vegetable caviar | Chervil oil

## TORTELLI

Buffalo ricotta | Vegetable jus | Datterini tomatoes  
Basil | EVO oil | Chili

## CELERIAC & PORCINI

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

## LETTUCE

Grilled lettuce | Pine nut and candied lemon pesto  
Wholegrain mustard foam

## BEETROOT & RASPBERRIES

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

## PETIT FOURS