

VEGETARIAN MENU

5 COURSES

AMUSE BOUCHE

Quail Egg | Green asparagus | Potato foam
Porcino mushroom
Panzerotto | Pesto
Cannolo | Buffalo Ricotta | Basil
Brioche | Burrata | Date Tomato

ALPINE SNACK

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

CARROT

Confit carrots | Carrot tartare
Tonburi vegetable caviar | Chervil oil

TORTELLI

"Genussbunker" Cheese | Toasted flour | Baby spinach
Champagne foam | Pine nut pesto

LETTUCE

Grilled lettuce | Pine nut and candied lemon pesto
Verjus foam

CELERIAC & PORCINI

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

FENNEL & WHEY

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

PETIT FOURS

WINE EXPERIENCE | € 129,00
NON-ALCOHOLIC WINE EXPERIENCE | € 80,00

MICHELIN



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.
Alessandro F.

Chef

Marco Verginer

Maitre & Sommelier

Michaela Mair