

Appetizers

	MODERN INTERPRETATION: “VITELLO TONNATO” (1a/4a/10a) Saddle of Veal Red Tuna Sashimi Tuna Sauce Capers Croutons	34
	“WAGYU SÜDTIROL” CARPACCIO (10a/1a/3a/7a) Rocket salad Marinated chanterelles Parmigiano Reggiano Evo Oil 	37
	CESAR SALAD (1a/8a/9a) Organic chicken leg Butter bread croutons Parmigiano Reggiano dressing	22
	SHRIMPS IN TEMPURA (1a/2a/4a) Fennel Salad Homemade “sweet chili” Sauce	24
	VEGETABLE TARTAR (7a/9a) Peppers Aubergines Zucchini Burrata Cream Piedmont hazelnuts Basil	18
	VEAL SHANK CARPACCIO (1a/7a/9a/10a) Pickled chanterelles Vegetables dressing Parmigiano Reggiano	25
	SAMOSAS (1a/3a/9a/10a) Duck leg Truffle mayonnaise Green salad	21
	OYSTER GILLEARDEAU Lemon	7
	RAW SCAMPO (2a/4a) Lemon	6,5
	CANTABRIAN ANCHOVIES (1a/3a/4a/7a) Garlic Bread Smoked Butter	17
	TRUFFLED POTATO AND LEEK CREAM (7a/9a) Butter Bread Premium black truffle	22
	RADICCHIO & TOMINO CHEESE (7a/8a/9a/10a) Marinated Treviso radicchio with French dressing Grilled Tomino cheese Walnuts	19
	BASKET OF BREAD	4

Recommended Wines

MODERN INTERPRETATION “VITELLO TONNATO” Sancerre Rosé Pinot Nero 2023 Vacheron France	0.75	75
SHRIMPS IN TEMPURA Montlouis-sur-Loire Chenin Blanc Sec 2022 Les Terres Turones France	0.75	68
TAGLIATELLE WITH TRUFFLE Petit Manseng 2023 Franz Haas South Tyrol	0.75	48
PLIN Pinot Nero Riserva St. Daniel 2021 Colterenzio Winery South Tyrol	0.75	49
FISH OF THE DAY Chardonnay Riserva Linticlarus 2022 Tiefenbrunner South Tyrol	0.75	85
STROGANOFF Cortazo Cabernet Merlot 2021 Pfitscher South Tyrol	0.75	72
CHATEAUBRIAND Eccellenza 2019 Eberhard Graf Toggenburg- Poggio Rozzi Toscana	0.75	84

1. Gluten – 2. Crustaceans – 3. Eggs – 4. Fish – 5. Peanuts – 6. Soy – 7. Milk- 8. Nuts – 9. Celery – 10. Mustard
11. Sesame seeds – 12. Sulphur dioxide and sulphites– 13. Lupin – 14. Molluscs

First courses

HOMEMADE TAGLIATELLE (1a/3a/7a/9a)	
Premium Black Truffle Panco Bread	41
 SHÜTTELBROT GNOCCHETTI (1a/3a/7a/9a)	
Venison Ragout Cranberries	21
PLIN (1a/3a/7a)	
Veal filling Braised Meat Sauce 30 months Parmesan Cheese	24
FUSILLONI (1a/3a/7a/9a)	
Basil Pesto Stracciatella cheese	19
SPAGHETTONI (1a/3a/7a/9a)	
Lobster Bisque Crab Chili	31
 PRESSED DUMPLINGS (1a/3a/7a)	
Cheese from "Genussbunker" White cabbage salad Cumin	16
WAGYU CONSOMMÉ (1a/2a/3a/4a/7a/9a/14a)	
Speck dumplings Vegetables Chives	17
HOMEMADE CAVATELLI (1a/3a/7a/9a)	
Mussels Clams Prawns Cuttlefish	31

Side dishes

RATATOUILLE	11
ROSEMARY ROASTED POTATOES	9
MIXED SALAD	14
GRILLED VEGETBLES	15
GRILLED MINI LATTUCE	11
TRUFFLE MAYONNAISE (3a/10a)	3

Second courses

FISH OF THE DAY (2a/4a/7a/9a)	
Zucchini Basil Cream Capers foam	37
IBERICO SECRETO (1a/7a/9a)	
Parsley polenta Pepper and tarragon sauce "Kirnighof"shiitake mushrooms	28
STROGANOFF (9a/7a)	
Peppers King trumpet mushrooms Pickled gherkins Rice Pilaf	45
WAGYU GOULASH (7a/9a)	
Rice Pilaf	45
	
 VEGETABLES CURRY (1a/9a/10a)	
Carrots Snow peas Shiitake Potatoes Apple Rice Pilaf	23
 CHATEAUBRIAND	
650g 40 min	95
ESCARGOT À LA BOURGUIGNONNE (1a/7a/9a/10a)	
12 pz. Herbs Butter and Vegetables	28
GRILLED WAGYU SÜDTIROL (1a/7a/9a/10a)	
Celeriac Pure Wild Broccoli Lagrein Sauce Kirnighof shiitake mushrooms	52
	
FRENCH FRIES BADIA HILL (3a/10a)	
Fries Truffle mayonnaise Premium black truffle	31
SEABASS IN SALT CRUST (2a/3a/4a/7a/9a)	
On request	
BEEF FILLET WITH GREEN PEPPERCORN (7a/9a)	
Potato purée Baby carrot	45
 CHEF'S RECOMMENDATION	