Appetizers

RED TUNA CARPACCIO (4a/9a/10a/11a)
Avocado | Escabeche Dressing | Cherry tomatoes 32

BEEF TARTARE FROM SOUTH TYROLEAN GREY CATTLE (10a/1a/3a/7a)
Pickled Vegetables | Parmigiano Reggiano | Potato Crisps 31

SHRIMPS IN TEMPURA (1a/2a/4a)
Fennel Salad | Homemade “sweet chili” Sauce 25

MEDITERRANEAN VEGETABLE TARTARE (7a/9a)
Bell Peppers | Eggplant | Zucchini | Burrata Cream | Piedmont hazelnuts | Basil 18

VEAL TONGUE CARPACCIO (9a/10a)
Potato cream | Pickled vegetables | Green sauce 27

CHICKEN SALAD (7a/9a/1a)
Confit Chicken Leg | Romaine Lettuce | Walnuts | Celery | Apple Cream
Sunflower Seeds | Escabeche Dressing 22

ZUCCHINI SALAD (7a/9a/1a)
Raw Zucchini | Rocket | Olives | Preserved Lemon | Bread Croutons | Mint 18

RAW SCAMPO (2a/4a)
Lemon 6,5

SEA BASS SASHIMI (2a/4a)
Lemon | Ginger | Lentil & Soy Sauce | Rice Crisps 21

CANTABRIAN ANCHOVIES (1a/3a/4a/7a)
Garlic Bread | Smoked Butter 17

BASKET OF BREAD 5

Recommended Wines

RED TUNA CARPACCIO
Sancerre Rosé Pinot Nero 2023
Vacheron | France, Loira 0.75 69

TOASTED FLOUR RAVIOLI
Kerner Praepositus 2023
Abbazia di Novacella | South Tyrol 0.75 40

PLIN
Pinot Nero Riserva St. Daniel 2021
Colterenzio Winery | South Tyrol 0.75 49

FISH OF THE DAY
Chablis la Chanfleure 2024
Louis Latour | France 0.75 56

IBERICO SECRETO
Tartaraci 2019
Mirella Buscemi | Etna, Sicily 0.75 66

CHATEAUBRIAND
Merlot-Cabernet Franc Frauenriegel 2020
Peter Dipoli | South Tyrol 0.75 88

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

Please note that minor changes to the menu may occur

First courses

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 | Smoked ricotta | Tomatoes 19

TAGLIATELLE (1a/3a/7a/9a)
Porcini Mushrooms | Parsley 26

RAVIOLI WITH TOASTED FLOUR (1a/3a/7a)
Alpine Cheese | Vegetable Cream | Brown Butter | Parmesan 18

TOMATO CREAM SOUP (1a/2a/3a/4a/7a/9a/14a)
Basil Oil | Rye Bread 17

Side dishes

ASIAN-STYLE VEGETABLES 11

ROSEMARY ROASTED POTATOES 9

MIXED SALAD 14

PILAF RICE (7a) 9

GRILLED MINI LATTUCE 14

TRUFFLE MAYONNAISE (3a/10a) 3

POTATO PURÉE (7a) 9

Second courses

FISH OF THE DAY (4a/7a/9a)
Ratatouille | Date Tomato Foam 41

STROGANOFF (1a/9a/7a)
Peppers | Cardoncelli mushrooms | Pickled gherkins | Rice Pilaf 45

DUCK BREAST (7a/9a/10a)
Orange & sesame glaze | Asian-style vegetables | Crispy potatoes 33

VEGETABLE CURRY (1a/9a/10a)
Carrots | Snow peas | Shiitake mashrooms| Potatoes | Rice Pilaf 25

CHATEAUBRIAND
600g | 40 Minutes 98

ESCARGOT À LA BOURGUIGNONNE (1a/7a/9a/10a)
12 pz. | Herbs butter and vegetables 28

ARCTIC CHAR (4a/9a)
Spinach | Horseradish Foam | Chives 35

HALF TURBOT (FOR 2–3 PEOPLE) (1a/3a/4a)
Herb butter | Tomatoes | Candied lemon | Shellfish foam 65

VEAL FILLET IN A PARMESAN CRUST (7a/9a)
Mashed Potatoes | Baby Carrots | Broccoli 41

LENTIL STEW (1a/9a/7a)
Mountain cheese | Parsley 18

CHEF´S RECOMMENDATION

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