

## *Hors d'Oeuvre*

*Crispy Potato Milfoil  
Garneted Marinated Salmon  
on Fennel Salad*

*Venison Carpaccio  
on Racket Bed, Parmesan Flakes  
and Balsamic Vinegar*

*Fried Goat Cheese Pralines  
with Grilled Vegetables Tartar*

*Philo Paste Cigarettes  
with Potatoes in Black Truffle Oil,  
on Cheese and Boletus Fondue*

*"Frico" with Dobbiamo Cheese,  
Poached Eggs and Crispy Speck*

## Soup

*Fish Soup with Garlic Croûton*

*"Cappuccino" of Polenta and Gorgonzola Cheese*

*Cream of Spinach Soup  
with Ricotta-Rye "Cappelletti"*

## First Course

*"Agnolotti" filled Soft Fruits,  
with Home-made Gamemousse  
and Herbs Butter Sauce*

*Egg Paste "Taglierini"  
with Crab Perfume  
and Prawn Tails*

*Home-made "Tagliatelle" with Herbs,  
Boletus Mushrooms and  
"Castelmagno" Cheese Flakes*

*Risotto "Carnaroli" with Robiola Cheese  
Spinach in Foil  
And Duck "Stracotto"*

*Potato-Ravioli filled with Ricotta and Speck,  
Sage Butter Sauce and Smoked Cheese*

## *Fish Main Course*

*Pike Filet in Potatoes Crust  
with Butter Spinaci and Pommes Nature*

*Grilled Sea Bream  
with Mediterranean Perfumes, Tomato Escalope  
and Pommes Nature*

## *Meal Main Course*

*Beef Filet with Gorgonzola Cheese Sauce  
with Potatoes and Vegetable*

*Grilled Beef "Tagliata" on Racket,  
Boletus Mushrooms and Potatoes*

*Lamb Cutlets with Bilberry Sauce,  
Potatoes and Vegetable*

*"Tyrol" Plate:*

*Grilled Sausages with Polenta and Mushrooms*

*Pork Medallions on Apple Mousse  
with Chives Potatoes and Vegetable*

*Chicken Breast filled with Mushrooms and Cheese  
on Vegetable Salad*

## *Salad*

*"Fitness":*

*Season Salad, Hard-Boiled Eggs, Thune  
and Onion Rings*

*"Caprese":*

*Buffalo Mozzarella, Tomatoes  
and Basil*

*"Crespeina":*

*Season Salad, Prawn Tails  
and Garlic Croûton*

*"Greca":*

*Green Salad, Tomato, Cucumbers,  
Black Olives, "Feta" Cheese and Peppers*

*Small Mixed Salad*

*Salad from our Buffet*

## *Our Delicious*

*Fresh Season Strawberries with Lemon,  
and Home-made Rosemary Ice-Cream*

*Iced Peach Soup with Tartar,  
Honey Gelée and Lime Sorbet*

*Apricots au Gratin with Quark  
and Vanilla Ice-cream*

*Semolina Dumplings Tyrolean Style  
with Soft Fruits Sauce*

*Selection of South Tyrolean Cheese  
with Honey and Mixed Compotes*

## *Dinner Menu*

*Hors d'Oeuvre*

*Salad from our Buffet*

*First Course*

*Main Course with Side*

*Dessert*

## *Gala Dinner*

*Gala Menu*

*Hors d'Oeuvre from our Buffet*

*Dessert from our Buffet*

## *On Ordering... (Minimum 2 Persons)*

*Chateau Briand with Mixed Sides  
and Sauce Bernaise*

*„Tartar“ Filet*

*Veal Skin with Sides*

*Fondue Chinoise*

*In the preparation of the meals is possible the use of deep-frozen food.*