


Starters

Mixed salad	10
Vitello tonnato  served pink with tuna sauce, crispy capers, sweet-sour red onion	27
Smoked salmon with crispy fennel, chicory tips and citrus fruits	24
Artichoke and ricotta flan Jerusalem artichoke cream and mullet roe	19

First Courses

Schlutzkrapfen with spinach and mountain nettles, melted butter and chives	19
Fusilli Pietro Massi with seafood ragù and rockfish	19
Homemade egg tagliatelle with venison ragout	19
Pici with garlic from Val di Chiana	19



“Flavours of Time: 10 years of Culinary Art at Tyrol” special dish: 2 euros from this dish will be equally donated to two charities. “Peter Pan” (supports children with cancer and their families in South Tyrol) and “Nemo” (supports children with chronic, complex and rare diseases).

Our dishes and beverages can contain the following substances: 1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and Sulphites, 13. Lupin, 14. Molluscs. If the substances specified provoke allergies or intolerances to you, we ask you to inform our staff when ordering. They will be glad to give you further information.

Main Courses

Veal fillet served pink with green pepper and sautéed vegetables	39
Sardinian swordfish, celery root and lemongrass sauce	36
Roast pork 10 with cauliflower cream, beetroot and gravy	31
Alpine cheese fondue with boiled potatoes and bread croutons	24

Our Specials

Beef tartare "Simone Fracassi" 10 egg yolk sauce and toasted bread	38
Ravioli del plin with three meat and gravy	29
Pici cacio e pepe 10 with lime and red prawns	36
Grilled fillet steak with vegetables and jus	53
Fiorentina steak with side dishes	14 / hg
Lamb chops 10 served pink with herbs, spring onion, sautéed potatoes and meat jus	47
Mashed potatoes from Val Pusteria	9
Vanilla ice cream freshly churned with Grand Marnier, dark chocolate flakes (500g)	45