

Tyrol



Apetizers

Mix salad from the vegetables garden

8

Zucchini flowers stuffed with ricotta and cheese, spicy pepper sauce

14

Norwegian salmon carpaccio with crispy fennel and orange

19

Pan seared cuttlefish with purple potatoes cream and confit plum tomatoes

19

Veal rosa served with tuna fish sauce and capper from Pantelleria

16

Grilled beef head with cabbage variation

16

First Course

Gnocchi with seasonal mushrooms and speck

16

Schlutzkrapfen filled with mountain nettles and spinach, melted butter and chives

16

Homemade pici cacio e pepe style

16

Tagliolini with shrimps and zucchini concassè

19

Penne with duck ragout and spinach

19

Zucchini velouté, mint and ricotta quenelle

14

Main Course

Eggplant Parmigiana, tomatoes and mozzarella

15

Mediterranean seabream, with peas cream and jackdaws

19

Sliced umbrine, sweet and sour red onion, parsley oil and plum tomatoes

21

Roasted piglet, salted escarole and Val di Non apples cream

19

Lamb from Val di Funes rosa cooked in herb crust, celery and beets

22

Gray alpine cow goulash with mash potatoes

22

Dessert and Cheese

Catalan cream with hazelnuts

9

Tiramisu with mascarpone cream and cacao

9

Apple Strudel with vanilla sauce

8

Fruit Macedonia with yogurt foam and raspberry powder

8

Ice cream and sorbetti

6

Cheeses selection with honey and chutney

18

Tax and services included, wines and beverages excluded

