

Tyrol



Apetizers

Mix salad from the vegetables garden

8

Zucchini flower stuffed with ricotta and cheese, spicy pepper sauce

14

Raw prawns from the Adriatic catalana style

19

Grilled octopus with green sauce and tomato tartare

19

Veal rosa served with tuna fish sauce and capper from Pantelleria

16

Grilled foie gras, pan brioche and cherries from Val Pusteria

26

First Course

Red onion soup with bred croutons

14

Risotto Carnaroli creamed with Castelmagno cheese

16

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

16

Tagliolini with lightly spicy fish ragout

19

Penne with duck ragout and spinach

19

Homemade picci with sausage and seasonal mushrooms

16

Main Course

Char from the Passiria Valley with topinambur cream and grilled spring onion

19

Mediterranean Turbot with eggplant and mint

25

Veal Milanese with rocked salad, datterino tomatoes and Taleggio cheese fondue

24

Roasted piglet, salted escarole and Val di Non apple 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

Cheese selection with honey and chutney

18

Tax and services included, wines and beverages excluded

