

Suinsom, in the Ladin of Gardena, means 'at the top'

The top is the highest point, the goal of a route that often presents difficulties but whose achievement repays all your efforts.

It is the point where you enjoy the best view, the place where you dream of new heights to climb, the starting point for new horizons and new challenges."

Bibiana & Maurizio

ROPED UP TO SUINSOM

In the mountains, roped climbing is a system of ascent in which climbers are tied to the same rope, both for safety and mutual aid.

In the same spirit, in this particular year, our Chef Martellini is joined in the ropes course by his friend and multi-starred master Chef Antonio Guida, with whom he has created these two special menus, for an increasingly SUINSOM experience.



Signature dish by Antonio Guida

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.

“MY TEACHER IS NATURE ITSELF:
IT IS ART THAT UNFOLDS
SPONTANEOUSLY,
WITH EVERY FOOD, EVERY DAY”

Chef Alessandro Martellini

IN A FIVE-DISH ROPE

5 courses Tasting Experience

125

Wine pairing

60

Red snapper

citrusy sashimi, caviar, dandelion

Tongue

of veal, fermented red cabbage, mushrooms jus

Green Pici

lamb ragout, beef and cuttlefish tartare

Beef dandelion

smoked bone marrow capers jus

Liquorice parfait

caramelized tobacco leaves and coffee sauce



IN A SIX-DISH ROPE

6 courses Tasting Experience

135

Wine pairing

70

Blu lobster

Marsala zabaione, Matcha tea

Risotto

Carnaroli, lemon, black cardamom



Ravioli

tomatoes made, Burrata, tuna tartare, sardines broth

Hooked seabass

salty celeriac, lemongrass and lovage sauce

Funes-Valley lamb

scapece style zucchini, goat cheese, camomille

Soufflé

Chocolate and raspberries sorbet

À LA CARTE EXPERIENCE

2 courses Menu and one Dessert

95

3 courses Menu and one Dessert

125

Tyrol 