

## *Starters*

Mixed salad from our vegetable garden	9
Vitello tonnato served pink with tuna sauce, crispy capers, sweet-sour red onion	25
Zucchini flower stuffed with anchovies, ricotta cheese and dried tomatoes on zucchini and basil cream	18
Tomato Gazpacho with vegetable brunoise, basil and bread croutons	18

## *First Courses*

Schlutzkrapfen with spinach and mountain nettles, melted butter and chives	19
Pici with Val di Funes lamb ragout	22
Egg tagliolini homemade, with butter, Cantabrian anchovies and lemon breadcrumbs	19
Gnocchi with potatoes from Val Pusteria, white ragout of rabbit and guinea fowl	29

## *Main Courses*

Sea bass pan seared, with celeriac pearls, lovage sauce and lemon grass	29
Veal fillet served pink, with truffled chanterelles, pumpkin cream and meat jus	36
Farmyard chicken with roasted onion cream and seasonal vegetables	28
Alpine cheese fondue with boiled potatoes and bread croutons	19

A decorative border with floral and leaf motifs surrounds the 'Our Specials' section. The border consists of a central horizontal line with floral accents at the ends, and vertical lines on the left and right sides with leaf-like patterns. The title 'Our Specials' is centered within this border.

## *Our Specials*

Beef tartare "Simone Fracassi" selection and egg yolk sauce	34
Pici cacio e pepe with lime and red prawns from Sicily	26
Beef fillet grilled, with vegetables and meat jus	45
Fiorentina steak with side dishes	9 / hg
Lamb chops served pink, with herbs, spring onion, sautéed potatoes and meat jus	36
Mashed potatoes from Val Pusteria	9
Fresh wild berries with ice-cream	12