



**MICHELIN  
2024**

**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, 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.

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

## Red snapper

sashimi with citrus, caviar, dandelion

## Green Pici

lamb ragout, cuttlefish, lamb tartare

## Sea bass

hooked, salty celeriac, lemongrass and lovage sauce

## Beef dandelion

smoked bone marrow and capers jus

## Tarte Tatin

salted caramel and vanilla ice-cream

5 courses Tasting Experience: 165

Wine pairing: 80

The menu is intended for the whole table

# IN A SIX-DISH ROPE

## Cuttlefish

From the Adriatic sea, artichoke, Foie Gras

## Bottoni

scorpion fish, shellfish sauce, cauliflower

## Risone

semolina, turnip tops, Caprino cheese, truffle

## Golden eel

charcoal-grilled, beet, shallot, citrus consommé

## Roe deer

saddle pink served, salmì, mango chutney, green pepper sauce

## Crespella

buckwheat, white chocolate and barley, cognac ice cream

6 courses Tasting Experience: 185

Wine pairing: 90

The menu is intended for the whole table

# À LA CARTE EXPERIENCE

*2 courses Menu and one Dessert*

130

*3 courses Menu and one Dessert*

155



*Tyrol* 