



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, 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.

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 and lamb tartare

Eel

charcoal-grilled, beet, shallot, citrus consommé

Beef dandelion

smoked bone marrow 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

Snails

from Cherasco, roasted onion and Foie Gras,
herb Spätzle, Champagne sauce

Risotto

Carnaroli, peppers, lemon from Lake Garda, mint,
gazpacho, Caprino cheese

Orecchiette

pin squid, octopus, potatoes, piment d'Espelette, rocket

Amberfish

grilled, marinated aubergine, basil beurre blanc

Chicken

Laura Peri's, breast in casserole, corn foam with hazelnuts,
chanterelles, lime

Strawberry

yogurt cream and mascarpone, Timut pepper,
rose elixir, Saint Germain 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 