



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

Red snapper

sashimi with citrus, caviar, dandelion

Green Pici

lamb ragout, cuttlefish and lamb tartare

Sea bass

hooked, salty celeriac, lemongrass and lovage sauce

Beef dandelion

smoked bone marrow capers jus

Soufflé

chocolate soufflé, raspberry sorbet

5 courses Tasting Experience: 155

Wine pairing: 80

The menu is intended for the whole table

IN A SIX-DISH ROPE

Veal sweetbread

Romanesco broccoli, fermented beetroot, anchovies sauce

Tagliatellina

basil pesto, goat cheese, dried tomatoes cream and raspberries

Fusillo

lard, cuttlefish, glasswort

Eel

charcoal-grilled, beet, shallot, citrus consommé

Wellington

of veal, baby livers and mushrooms pate, nettles purée, foie gras jus

Tarte tatin

salted caramel and vanilla ice-cream

6 courses Tasting Experience: 170

Wine pairing: 90

The menu is intended for the whole table

À LA CARTE EXPERIENCE

2 courses Menu and one Dessert

120

3 courses Menu and one Dessert

145

Tyrol 