



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

T

Addition of white Truffle upon request
Euro 8 /gr (min. 5 gr)

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 SIX-DISH ROPE

Red snapper

sashimi with citrus, caviar, dandelion

Artichoke ^T

beef tartare, bagnacauda, Castelmagno

Green Pici ^T

lamb ragout, beef and cuttlefish tartare

Sea bass ^T

hooked, salty celeriac, lemongrass and lovage sauce

Beef dandelion ^T

smoked bone marrow capers jus

Soufflé ^T

Chocolate soufflé, raspberries sorbet

6 courses Tasting Experience: 150

Wine pairing: 80

The menu is intended for the whole table

IN A SEVEN-DISH ROPE

Onion ^T

tamarind, chard, truffle

Veal sweetbread ^T

fermented pumpkin, turnip greens, anchovies sauce

Spaghetti

herring butter, parsnip, lobster tartare, black cabbage powder

Ravioli ^T

chustnets pastry, jackrabbit salmi, Testun alle vinacce

Turbot

celeriac, kale, anduja, red wine sauce

Hunted mallard

samphire, black chickpeas, dolceforte aubergine

Roasted Pineapple

Mascobado sugar, coconut milk tapioca perls



7 courses Tasting Experience: 165

Wine pairing: 90

The menu is intended for the whole table

À LA CARTE EXPERIENCE

2 courses Menu and one Dessert

110

3 courses Menu and one Dessert

135

Tyrol 