

# Time for something special...

## APETIZER

|   |       |
|---|-------|
| Char from the Alps marinated<br>lettuce salad   caviar   mustard ice cream  | 15,00 |
| Tartar Simmental beef<br>oysters sauce   bread croutons   | 16,00 |
| <b>Salad rarities from the “Aspingerhof”   cavaillon melon</b><br>mizuna   wasabino   amaranth   rocket salad   tomatillos   buffalo mozzarella | 15,00 |
| Smoked bacon from the South Tyrol, seasoned<br>mustard potato   homemade “Schüttelbrot”   pickled vegetables                                    | 15,00 |

## SOUP

|   |       |
|---|-------|
| Green soup<br>herbs   spring onion   lemon ricotta              | 9,00  |
| Lobster fish soup<br>green asparagus   summer truffle   fleuron | 14,00 |

## FIRST COURSE

|   |       |
|---|-------|
| Wild herbs dumplings<br>alp cheese fondue   oven tomatoes           | 14,00 |
| “Novello” risotto<br>mantis shrimp   lime   olives                  | 15,00 |
| Ravioli with courgettes<br>“Burrata pugliese”   bagna cauda         | 16,00 |
| Gnocchi with deer ragout<br>vegetables   cherries                   | 15,00 |
| Tagliolini, fresh pasta<br>summer truffle “scarzone”   leaf spinach | 18,00 |

## SUMMER **ASPARAGUS “SCARZONE” & VEGETABLES**

|   |       |
|---|-------|
| Vegetables papillote   stracchino   pesto | 18,00 |
| Potato foam   poached land egg   truffle  | 20,00 |

## FISH

Sole & mussels

venere rice | green asparagus | caper fruit 28,00

Mountain water sturgeon

horseradish- apple sauce | speck | potatoes | vegetables 30,00

## MEAT

Suprême of guinea fowl

buckwheat gnocchi | peanuts | radicchio cream 25,00

Broiled pork belly from the alp little pig & truffle

spring spinach | potato purée | red wine shallots 28,00

**Home production calf's head, tongue and cheek**

baked & steamed | potato salad | green sauce 23,00

Bio calf, braised & steamed

king oyster mushrooms from South Tyrol | white turnip 25,00

Simmental beef fillet, medium

truffle crackling | pepper | celery purée 30,00

Entrecôte Asia style

Grilled ratatouille vegetables | sesame oil 28,00

## DESSERT

Apricot crêpe

buttermilk | almond 10,00

Chocolate truffles

salt-caramel cream | passion fruit sorbet 10,00

Strawberries & Bourbon vanilla

vanilla cream | coulis | cereal 10,00

Alpine rose honey parfait

heart cherries | elderberry blossoms | cacao Macaron 9,50

Sorbet with fresh fruit & herbs

strawberry | basil | prickly pear | cherry | elderberry 9,50