

# Time for something special...

## APETIZER

Fried goat cheese beet varieties   cidre cream   chicories	14.00
"Speck" from Alto Adige smoked with juniper, aged sweet and sour vegetables   mustard potato   Homemade "Schüttelbrot"	15.00
Venison fillet & figs chanterelles   marinated red cabbage	16.00
Amberjack & cauliflower almond   passion fruit	16.00
"Simmental" beef tartar porcini mushrooms   herbs	17.00

## SOUP

Porcini mushroom cappuccino Parmesan cheese espuma   lard	10.00
Fish soup vegetables   aioli   toast	18.00
<b>Tomato soup "Papa Pomodoro"</b> ricotta   olive oil from Garda DOP	9.50

## FIRST COURSE

<b>"Tortelli"   pumpkin</b> Truffle - alp cheese fondue	15.00
Tagliolini, fresh pasta venison   ginger vegetable	15.00
"Novello" risotto white cabbage   shrimps   Piment d'Espelettes (fruity chilly)	16.00
Gnocchi with Burrat pugliese chanterelles   leek	15.00

## VEGETARIEN

<b>Aubergine „Viola“   Burrata Pugliese</b>   olives   apricot   pine nuts	18.00
Roasted Mushrooms   potatoes   parsley cream	18.00

## FISH

Turbot & mussels	
citrus fruit   tomatoes   olives   onions	28.00
Mountain water sturgeon & chanterelles	
courgette cream   “gremolata”	30.00

## MEAT

Dusky grouse   cocoa bean	
peppers carrots   mango chutney	24.00
Broiled pork belly from Juveni piglet & shrimp	
potato foam   spinach	28.00
<b>Home production calf's head, tongue and cheek</b>	
baked & steamed   potato salad   green sauce	23.00
Baby veal chop   saffron pepper crust	
beet   „Fregola sarda“	25.00
Chamois from the Scaleres preserve, braised & roasted	
polenta dumplings   pumpkin   plums sweet-and-sour vineyards	28.00
Simmental beef fillet, medium	
burgundy mustard   truffle purée   vegetables	33.00

## DESSERT

Hay milk pudding   Barbianer plums	
coffee ice cream   buckwheat	10.00
Chocolate truffles	
salt-caramel cream   passion fruit sorbet	10.00
Variation from the Grafensteiner apple	
cream   ice cream   cranberry “Krapfl”	10.00
Yogurt lime – ice parfait	
wild berries   oxalis	9.50
Sorbet with fresh fruit & herbs	
white peach   raspberries   prickly pear   Lakritz Meringues	10.00