

Time for something special...

APETIZER

Sashimi of alpine char green apple elder celery puffed buckwheat	15.00
Gorizia rose radicchio scampi artichoke mango	15.00
Asparagus & goat cheese mousse fried marinated	16.00
Tartar of "Simmental" beef dried buffalo ricotta paprika aioli	18.00
"Speck" from Alto Adige, smoked with juniper, aged sweet and sour vegetables mustard potato homemade "Schüttelbrot"	15.00

SOUP

Essence of Bresse chicken tortellini vegetables	11.00
Jerusalem artichoke cream soup parmesan nutsedge	9.50
Saffron fish soup vegetable aioli roasted bread	18.00

FIRST COURSE

Fagotelli, fresh pasta burrata lemon bagna cauda	15.00
Cavatelli, fresh pasta clams and mussels olives octopus	15.00
Risotto "Novello" artichoke hazelnuts soy honey	14.00
Polenta dumplings alpin cheese fondue asparagus	14.00

VEGETARIAN

Artichokes «Mammole» Onions sweet-sour olives capers Montasio cheese	20.00
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FISH

Wild salmon from Alaska king prawns mustard seeds green asparagus cauliflower	30.00
Sturgeon filet mountain lentils speck foam	30.00

MEAT

Free range chicken apple caponata radicchio peanuts	26.00
“Juvenil” piglet artichokes potato foam	26.00
Veal cutlet asparagus casoulet olive crust	28.00
Braised and roasted venison tangerine pistachio celery	30.00
Young bull “Simmental” filet Lagrein jus bulgur taboulé	30.00

DESSERT

Profiteroles tangerine vanilla	10.00
Cocoa bean parfait Chocolate cake raspberry	9.50
Espresso cream Buckwheat ice cream crumble	10.00
Champagner“ apple & carrot sorbet spice sponge	9.50
Fair trade banana Napoleon Coconut mousse caramel ice cream brittle	11.00