



PUMPKIN FALAFEL

sautéed turnip greens | feta cheese sauce | Taggiasca olive and almond pesto

18,00

TUNA TATAKI

peanut, honey, soy sauce | plum and tamarind chutney

22,00

SOUTH TYROLEAN BEEF TARTARE

veal head carpaccio | horseradish ice cream | apples | marinated radish

22,00

CANEDERLI DI SPECK

radicchio kimchi | pumpkin cream

18,00

CARNAROLI RISOTTO CREAMED WITH "GOLDEN GEL" BLUE CHEESE

Merlot grape marc compote and powder from the 2024 harvest

foie gras

22,00 (€20 without foie gras)

HOMEMADE SPAGHETTI WITH GARLIC, OLIVE OIL, CHILLI PEPPER

cauliflower cream with almond milk | whitefish tartare from Trentino

herring caviar

22,00

BREADED PUMPKIN MEDALLION WITH PUMPKIN SEEDS

sautéed black cabbage | coconut and red curry sauce

24,00

OVEN-BAKED WHITEFISH FILLET FROM TRENTINO

broccoli | chestnut "hummus" | crispy crusco peppers

30,00

CUVÉE "VALBION" RED WINE BRAISED VENISON CHEEK

potato "tortel" | beetroot salad | sour cream

30,00

BEEF-ENTRECOTE SLICED

oxtail ragout | Brussels sprouts | parsnips pureé | cranberry sauce

28,00

"AUTUMN TIRAMISÚ"

Coffee-soaked sponge cake | Chestnut sorbet | Candied orange | Zabaglione cream |
Mascarpone foam

12,00

WHITE CHOCOLATE AND HAY NAMELAKA

Salted forest honey ice cream | Raspberry jelly | Yogurt foam

12,00

FINE SELECTION OF SOUTH TYROLEAN CHEESE

Chutney and honey

16,00

4 Course DINNER MENU 65€ (for entire Table only)

Should certain substances cause you allergies or intolerances,
please let us know at the time of ordering.
our staff will be happy to provide further information