



ROMAN-STYLE ARTICHOKE

ricotta from South Tyrol

Artichoke salad with walnuts and tomato-confit | mint | citrus and walnut sauce

20,00

BEEF TARTARE FROM SOUTH TYROL WITH SESAME OIL

Flamed Carne Salada (cured beef carpaccio) | Cardoncelli | loquats

Miso mayonnaise | dandelion green sauce

22,00

SALMON TROUT TARTARE FROM TRENTINO

trout cake | rice chips | herbs salad with cucumber and radish

Bun Chà sauce (Vietnamese-style dipping sauce)

22,00

STINGING NETTLE CANEDERLI

green asparagus | goat cheese sauce | fermented strawberries

18,00

CARNAROLI RISOTTO WITH WILD GARLIC

red prawns | almond sauce | black lime

25,00

AMATRICIANA GOES EAST (“AMATRI-CHINA”)

homemade tonnarelli pasta | soy-braised suckling pork belly | spring onion

tomato-confit | fava beans | Sichuan pepper | pecorino cheese

22,00

ROASTED WHITE ASPARAGUS

green asparagus and wild garlic ragù

hazelnut foam | raspberry, chili and lemongrass pesto

24,00

ALPINE CHAR FILLET FROM TRENTINO

bergamot-ponzu-sauce | fava bean | carrot purée with sriracha | fried capers

30,00

LOW-TEMPERATURE COOKED LAMB RUMP

lemon, cumin and saffron sauce | mint artichokes | potato purée with yogurt

30,00

BEEF ENTRECÔTE

Monk's Beard | Bénaise sesame sauce | roasted potato with speck

28,00

MATCHA NAMELAKA

strawberry and rhubarb compote | yogurt sorbet | ruby rose chocolate

12,00

COCONUT MOUSSE

buckwheat ice cream | dark chocolate brownie | caramel-miso sauce | candied orange

12,00

FINE SELECTION OF SOUTH TYROLEAN CHEESE

chutney

16,00

4 Course DINNER MENU 68€ (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