



SUMMER CAPRESE SALAD

South Tyrolean mozzarella | salad of peach, cherry tomatoes, and melon
pistachio sauce | basil granita

€ 18.00

HAND-CUT TARTARE OF SOUTH TYROLEAN BEEF

Pickled chanterelles | arugula | raspberries | dill béarnaise sauce

€ 20.00

TARTARE OF SALMON TROUT FROM TRENTINO

Crispy Vietnamese Bánh xèo | salad of pineapple, marinated cucumber, and green chili

€ 21.00

BIGOLI DI PASTA AL TORCHIO

Ragout of zucchini blossoms from our garden | carbonara espuma | speck powder

€ 18.00

CARNAROLI RISOTTO

South Tyrolean burrata | seared scallops | basil pesto | tomato-watermelon reduction

€ 22.00 (without scallops €18.00)

CANEDERLI WITH 'NDUJA FROM CALABRIA

Red onion mostarda | Trentingrana cheese cappuccino
marinated salmon trout from Trentino

€ 18.00

ROASTED DUCK BREAST

Braised duck croquette | sautéed chanterelles | mashed potatoes
fig chutney with Port Wine

€ 28,00

PAN-SEARED FILET OF TURBOT

Eggplant babaganoush | green beans | yogurt-mint sauce

€ 28.00

VARIATION OF SICILIAN ZUCCHINI FROM OUR GARDEN

Grilled | steamed | espuma

€ 24.00

GRILLED BEEF ENTRECÔTE

Seared beef tongue | roasted bell peppers | mashed sweet potatoes | chimichurri sauce

€ 28.00

DARK CHOCOLATE CAKE

With a soft heart | peach | white chocolate espuma | Earl Grey tea ice cream

€ 12.00

BAVARIAN ALMOND CREAM

Dark chocolate namelaka | fig sorbet | black sesame sauce

€ 12.00

FINE SELECTION OF SOUTH TYROLEAN CHEESES

with homemade chutney

€ 16.00

SORBET OF YOUR CHOICE

€ 6.00

4-COURSE DINNER MENU € 65

Served exclusively per table in the evening

If you have any food intolerances or allergies,
please speak to our service staff!