



VARIATION OF WHITE AND GREEN ASPARAGUS

loquats | hazelnuts

20,00

SALMON TROUT TARTARE

cardoncelli mushroom "Takoyaki" | dill | red wine teriyaki sauce

20,00

SOUTH TYROLEAN BEEF TARTARE

veal marrow | celeriac | saffron "Gremolada" sauce | pan brioche

20,00

NETTLE DUMPLINGS

quince mustard | creamy goat cheese | nut cappuccino

18,00

SPAGHETTONI WITH GARLIC, OIL AND CHILI

cream of broad beans with lemongrass | tartare of lake fish

caviar of raspberries

20,00

CARNAROLI RISOTTO WITH BRUSCANDOLI CREAM

seared shrimp | tomato confit | black garlic bagna cauda sauce

20,00

ARTICHOKE VARIATION

cherry tomato and almond pesto | South Tyrolean scamorza foam

24,00

PIKEPERCH FILLET WITH WILD GARLIC

white and green asparagus soup | raspberries

28,00

GUINEA FOWL BREAST AND LEG

carrot puree | sautéed starweed | Marsala sauce and coffee

28,00

“VEAL FILLET IN MOUNTAIN ROSSINI-STYLE”

Veal tenderloin with hay | foie gras | dandelion

medlar chutney | mashed potatoes | black walnuts

30,00 (28,00€ without foie gras)

RUBY ROSE FERMENTED CHOCOLATE NAMELAKA

almond sorbet | strawberry, basil and candied rhubarb salad

12,00

CHOCOLATE GIANDUJA CREAM

buttermilk ice cream | praline hazelnuts | candied lemon | salted caramel sauce

12,00

FINE SELECTION OF SOUTH TYROLEAN CHEESE

chutney

16,00

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

Covered Evening 2.00€