



BEEF VARIATION

Beef tartare | beef goulash croquette with smoked paprika sauce

sour cream | small salad of puntarelle

22,00

SALMON TROUT TATAKI

sesame | black kale | chestnut hummus | red wine teriyaki sauce

Horseradish mayonnaise

20,00

ROASTED CARDONCELLI MUSHROOMS

marinated Sharon persimmons | creamy white miso corn polenta

small salad Treviso radicchio

17,00

CARNAROLI RISOTTO WITH CAULIFLOWER

marinated salmon trout | Taggiasca olive caviar | orange and saffron sauce

20,00

HAND-ROLLED BIGOLI PASTA

Sicilian shrimp tartare | broccoli ragù | lemon | toasted almonds

21,00

PRESSED PUMPKIN DUMPLINGS

porcini and Trentino Grana dashi | cranberries | speck snow | crispy kale

17,00

TANDOORI-ROASTED CAULIFLOWER

buttermilk lentil dahl | crispy lemongrass | quince chutney

23,00

ROASTED TURBOT FILLET

pumpkin purée | turnip greens sautéed with chili pepper | mandarin foam | sumac powder

28,00

BRAISED BEEF CHEEK

potato tarte with cheese | pear mostarda | red cabbage with horseradish and paprika

28,00

ROASTED VENISON LOIN

Hazelnuts | parsnip purée | Brussels sprouts | “Dolceforte” sauce

28,00

APPLE CHARLOTTE WITH CARDAMOM

sour cream ice cream | salted caramel and tonka bean sauce

11,50

CHESTNUT CAKE

hazelnut namelaka | cow’s milk ricotta foam | Merlot grape sorbet

11,50

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