

MENU

A DEFIANT FUSION OF HEARTY ALPINE FLAIR
AND MEDITERRANEAN OPULENCE

The Classic

A menu poised between the classic and the contemporary.
A timeless research for excellence and beauty
but always with respect for the ingredients.

TERRINE OF VEAL TONGUE, PISTACHIO & FOIE GRAS

Onion & mustard compote, "salsa verde" & toasted brioche

€ 26,00 (A, C, G)

HOMEMADE TORTELLI

Filled with sweet & sour pumpkin, velvet pioppini mushroom, oyster & smoked ox tail consommé

€ 28,00 (A, C, G, N)

CRISPY SUCKLING PIG

Vegetables from the Aspinger farm, BBQ sauce of persimmon & coffee powder

€ 36,00 (E, G)

"AMARETTI"

Amaretti, plum sorbet, cake of ewe ricotta & mustard

€ 16,00 (A, C, G, H)

SELECTION OF EXQUISITE CHEESES

BY OUR AFFINEUR "DEGUST"

Mustards & honey

€ 22,00 (G)

€ 90,00

€ 105,00 with cheese selection

Menu exclusively realized for the entire table

Alpine & Mediterranean

Perfect fusion between the Alpine and the Mediterranean.
The boundless source of the traditional Italian cuisine, from Sicily, all the way
through the different regions to South Tyrol.

“ PRAWNS UNDER THE SNOW ”

Red prawns of Mazara del Vallo, almond cream, mango, mountain pine & mozzarella snow
€ 28,00 (A, B, G, H)

BROCCOLI GNOCCHI

Filled with stockfish cream, deer n´duja, lemon & stockfish foam
€ 26,00 (A, C, D, G)

RISOTTO WITH SQUID

Lime, ginger, ewe cheese & squid ink sauce
€ 26,00 (G, N)

FILLET OF SCORPION FISH

Pressed seaweed dumpling, sea asparagus, scorpion fish broth with saffron & seafood
€ 38,00 (A, C, D, G, N)

“ FRAGSTRUDEL ”

Our interpretation of the famous South Tyrolean apple strudel
€ 16,00 (A, C, G, H)

SELECTION OF EXQUISITE CHEESES BY OUR AFFINEUR "DEGUST"

Mustards & honey
€ 22,00 (G)

€ 110,00

€ 125,00 with cheese selection

Menu exclusively realized for the entire table

Essentia

A menu in search of the real essence of matter.

I love the contrast between the clear and recognisable flavour, and the possibility of combining different ingredients and create a new unique identity, changing geographically, cultural and stylistic essence.

TOAST OF SCALLOP & BRAISED KNUCKLE OF SUCKLING PIG

Pumpkin purée, cranberry & wasabi espuma

€ 28,00 (A, N)

HAND CUT TARTARE OF BEEF SIRLOIN

Tzatziki sauce, red cabbage & Baikal caviar

€ 28,00 (A, C, G)

LINGUINE "SELEZIONE BENEDETTO CAVALIERI"

Garlic, olive oil, chili, beetroot juice, alpine char tartare, "Schüttelbrot" & horseradish espuma

€ 26,00 (A, D, G)

LOBSTER WITH MEDALLION OF FOIE GRAS

Purple potato purée, roasted pineapple, orange & lovage sauce

€ 38,00 (N, J)

ROASTED PIGEON

With its crispy & braised leg, wafer of leaver, chestnut purée, chicory from Treviso & Thai ginger sauce

€ 36,00 (A, C, E, G)

"THE CASTLE BY NIGHT"

Milk chocolate, cypress mousse & roasted tiger nut

€ 16,00 (C, G, H)

SELECTION OF EXQUISITE CHEESES

BY OUR AFFINEUR "DEGUST"

Mustards & honey

€ 22,00 (G)

€ 130,00

€ 145,00 with cheese selection

Menu exclusively realized for the entire table

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

Our dishes and beverages can contain the following substances:

If the substances specified above provoke allergies or intolerances to you, we ask you to inform our staff when ordering. They will be glad to give you further information.

A	Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.
B	Crustaceans and products thereof
C	Eggs and products thereof
D	Fish and products thereof
E	Peanuts and products thereof
F	Soybeans and products thereof
G	Milk and products thereof (including lactose)
H	Nuts , namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin
I	Celery and products thereof
L	Mustard and products thereof
M	Sesame seeds and products thereof
N	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
O	Lupin and products thereof
P	Molluscs and products thereof