

STARTERS

**SOUTH TYROLEAN
WILD HERBS SALAD · 13,00**



**PAK-CHOI
marinated with miso · lukewarm tofu
· 14,00**



**ALPINE CHAR
marinated with wood essence · cucumber ·
beetroot · quince · yogurt · 18,00**



**TEMPURA SQUID
bell peppers · red onion · basil · 20,00**



**SMOKED DUCK BREAST
balsamico vinegar · pomegranate ·
radicchio · nuts · 16,00**



**SEARED VEAL
cacao · porcini mushrooms foam · Madeira jelly ·
winter truffle · parsley sponge · 20,00**

**VENISON TARTARE
raspberry · Jerusalem artichoke ·
tarragon infusion · 19,00**



SOUPS

**FENNEL CREAM SOUP
smoked eel · cumin crouton · 16,00**



**MUSHROOMS BROTH
fermented black garlic ·
ravioli del Plin filled with porcini mushrooms · 18,00**



FIRST COURSES

TAGLIOLINI WITH WHITE SHRIMPS
asparagus · lime · ginger · 23,00

BLACK KALE RISOTTO
raw tuna belly · sorrel · 21,00

MEZZO PACCHERO
guinea fowl breast · grey cheese sauce · 18,00

RAVIOLI FILLED WITH DUCK
celeriac · apple · 21,00

MAIN COURSES

ONION COOKED IN SALT
rosemary potatoes ·
Weitenberg cheese foam · 22,00



SEABASS FILLET
soy and ginger sauce · Hokkaido pumpkin ·
turnip tops · 32,00



FLAN STEAK OF VEAL
Kampot pepper · Jerusalem artichoke ·
mustard leaves · 30,00



SUCKLING PIG
with wildfennel · mashed potatoes · leeks ·
28,00



**BRAISED LAMB SHOULDER FROM
VAL DI FUNES**
coriander · artichoke · black salsify · 29,00



SADDLE OF VENISON
pistachio · parsnip · chestnuts · kaki ·
32,00



ANGUS BEEF ENTRECÔTE
hollandaise sauce · potatoes puree · spinach
· 32,00



 **BREAD and COVER 3,50€ per person**

 **GLUTEN FREE**

 **LACTOSE FREE**

 **VEGETARIAN**

 **VEGAN**

 **DISHES WITH WINTER TRUFFLE ADDITION (3 GR)
SLICED FROM THE KITCHEN · 12,00**

DESSERT

CHESTNUTS · KAKI ·
MASCARPONE · 13,00



THE MANDARIN · 12,00

THE WHITE FOREST
chocolate · sour cherry · 12,00

CANTUCCIO AND VIN SANTO · 11,00

WHITE CHOCOLATE CRÈME BRÛLÉE
litchi · raspberry · 11,50



VARIATION OF HOMEMADE
ICE CREAM AND SORBETS · 11,00



SOUTH TYROLEAN CHEESE
VARIATION
mustards from Alpe Pragas, Braies
3 types · 10,00 - 5 types · 14,00



ALLERGENS

**ALL OUR DISHES AND BEVERAGES CAN
CONTAIN THE FOLLOWING SUBSTANCES:**

Cereals containing gluten
Crustaceans
Eggs
Fish
Peanuts
Soybeans
Milk
Nuts
Celery
Mustard
Sesame seeds
Sulphur dioxide and sulphites
Lupin
Molluscs

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.
Enjoy your meal!!