

Appetizers

MODERN INTERPRETATION: “VITELLO TONNATO” (1a/4a/10a)	
Saddle of Veal Red Tuna Sashimi Tuna Sauce Capers Croutons	34
 BEEF TARTARE “WAGYU SÜDTIROL” (10a/1a/3a/7a)	
Potato leaves	39
	
SUMMER SALAD (8a/9a)	
Braised Duck Leg Raspberries Blackberries Sweet Potatoes Escabeche Dressing	22
SHRIMPS IN TEMPURA (1a/2a/4a)	
Fennel Salad Homemade “sweet chili” Sauce	24
VEGETABLES & BURRATA (7a/9a)	
Grilled vegetables Burrata Pumpkin Seeds Pesto	18
SALMON TARTARE (1a/3a/4a/7a/9a/10a/11a)	
Toasted bread Horseradish Salted butter	24
 VEAL SHANK CARPACCIO (1a/7a/9a/10a)	
Pickled chanterelles Vegetables dressing Parmigiano Reggiano	25
SAMOSAS (1a/3a/9a/10a)	
Braised chicken leg Truffle mayonnaise Green salad	21
OYSTER GILLEARDEAU	
Lemon	7
RAW SCAMPO	
Lemon	6,5
CANTABRIAN ANCHOVIES	
Garlic Bread Salted Butter	17

Recommended Wines

MODERN INTERPRETATION “VITELLO TONNATO”		
Sauvignon St. Valentin 2021		
Kellerei St. Michael-Eppan South Tyrol	0.375	21
PACCHERI		
Le Rose de Manincor 2023		
Winery Manincor South Tyrol	0.75	53
FISH OF THE DAY		
Chardonnay Riserva Belasy 2021		
Winery Schloss Englar South Tyrol	0.75	55
STROGANOFF		
Cortazo Cabernet Merlot 2021		
Winery Pfitscher South Tyrol	0.75	72
WAGYU TRIPE		
Pinot Grigio Riserva Giatl 2021		
Winery Peter Zemmer South Tyrol	0.75	55
CHATEAUBRIAND		
Lagrein Weingarten Klosteranger 2020		
Winery Muri Gries South Tyrol	0.75	120

1. Gluten – 2. Crustaceans – 3. Eggs – 4. Fish – 5. Peanuts – 6. Soy – 7. Milk- 8. Nuts – 9. Celery – 10. Mustard
11. Sesame seeds – 12. Sulphur dioxide and sulphites– 13. Lupin – 14. Molluscs

First courses

TAGLIATELLE (1a/3a/7a/9a)
Porcini mushrooms | Marjoram 26

 HOMEMADE ORECCHIETTE (1a/3a/7a/9a)
Venison Ragout | Cranberries 21

PLIN (1a/3a/7a)
Veal filling | Braised Meat Sauce | 30 months Parmesan Cheese 26

PACCHERI (1a/2a/3a/4a/7a/9a/14a)
Lobster Bisque | Crab | Chili 26

FUSILLONI (1a/3a/7a/9a)
Basil Pesto | Smoked Ricotta 19

TORTELLI (1a/2a/3a/4a/7a/9a/14a)
Lobster | Champagne foam | Young spinach 30

CONSOMMÉ (1a/2a/3a/4a/7a/9a/14a)
Liver dumplings | Vegetables | Chive 17

Side dishes

GRILLED VEGETABLES 11

ROSEMARY ROASTED POTATOES 9

MIXED SALAD 14

GRILLED PIMENTOS 11

TRUFFLE MAYONNAISE (3a/10a) 3

Second courses

FISH OF THE DAY (2a/4a/7a/9a)
Zucchini | Basil Cream | Capers foam 37

VEAL FILET (1a/7a/9a)
Parmesan crust | Anna Potatoes | Broccoli 41

 STROGANOFF (9a)
Peppers | Chanterelles | Pickled gherkins | Rice Pilaf 45

WAGYU TRIPE (7a/9a)
Tomato sauce | Burrata | Rice Pilaf 29



VEGETABLES CURRY (1a/9a/10a)
Carrots | Snow peas | Shiitake | Potatoes | Apple | Rice Pilaf 23

CHATEAUBRIAND
650g | 40 min 95

FRENCH FRIES BADIA HILL (3a/10a)
Fries | Truffle Mayonnaise | Summer Truffle 31

 ESCARGOT À LA BOURGUIGNONNE (1a/7a/9a/10a)
12 pz. | Herbs Butter and Vegetables 28

BISON RIBEYE (1a/7a/9a/10a)
For 2 persons
Potatoes | Rocket salad | Parmigiano reggiano | Cherry tomatoes 60

VEAL TOMAHAWK (9a)
500 g | Herbs | Madeira Stock 52

 SEABASS IN SALT CRUST (2a/3a/4a/7a/9a)
On request

 CHEF'S RECOMMENDATION