Our Menu à la Carte

TO START

AROMATIC SALAD WITH YUZU DRESSING *€ 22,00*
Homemade soft cheese, Matera bread and berries

THREE DIFFERENT PREPARATIONS OF THE TROUT *€ 26,00*
Rhubarb and fennel
Belly roll with tomato and basil
Consommè

BEEF CARPACCIO *€ 26,00*
Sweet and sour asparagus, spring onions, lake mayonnaise and sprouts

FIRST COURSE

RISOTTO VIALONE NANO *€ 24,00*
Fava beans, pecorino cheese, duck speck and citrus

SPAGHETTO GREZZO *€ 26,00*
Cacio cheese, pears and Sarawak pepper

RAVIOLI WITH GARLIC HERB AND TOPINAMBUR *€ 24,00*
Deer tartare, horseradish and berries

Frozen products can be used at home with ultra-fast blast chiller

Our Menu à la Carte

MAIN COURSE

ARTIC CHAR *€ 30,00*
In herbs crust, mountain potato foam and cherries

WILD MUSHROOMS *€ 26,00*
Borage flowers and aromatic herbs sponge

BEEF FLANK STEAK WITH BBQ *€ 38,00*
Organic carrots, hazelnuts and gulasch sauce

DEER FILET *€ 38,00*
Mushrooms crust, Campiglio gin, potatoes and shallots

Homemade bread and service euro 4,00

Frozen products can be used at home with ultra-fast blast chiller

The Breath of the Wood

welcome from the chef

little tart with herbs
Local soft cheese, mountain vegetables and sauce

roasted polenta gnocchi
Fir, smoked ricotta from Peio and silene

wild mushrooms
Borage flowers and aromatic herbs sponge

Pre dessert

summer territory
Scent of berries

Cookies and praline

euro 90

Local Water and Land

welcome from the chef

Beef Carpaccio
Sweet and sour asparagus, spring onions, lake mayonnaise and sprouts

THREE DIFFERENT PREPARATIONS OF THE TROUT
Rhubarb and fennel
Belly roll with tomato and basil
Consommè

RAVIOLI WITH GARLIC HERB AND TOPINAMBUR
Deer tartare, horseradish and berries

LOCAL PIG
Herbs and Campiglio beer sauce

Pre dessert

STRUDEL
Our way of Strudel in different tasting

Cookies and praline

Euro 140 per person

Our Classic Dishes

WELCOME FROM THE CHEF

AROMATIC SALAD WITH YUZU DRESSING
Homemade soft cheese, Matera bread and berries

OUR WAY OF TORTELLINI
Capon consommé and Fuji apple

SPAGHETTO GREZZO
Cacio cheese, pears and Sarawak pepper

DEER FILLET
Mushroom crust, Campiglio Gin, potatoes and shallots

Pre dessert

CIOCCO & CARAMEL
Mousse Tulakalum 75%, salt and exotic caramel

Cookies and praline

Euro 130 per person

ITALIAN CHEESES

Selection of Artisan Cheeses

Served with "Thun selection" honey, jam and nuts

1)	CASOLET	Raw whole cow's milk *Daniele Caserotti cheesemaker*	Val di Sole
2)	FONTALPAN	Raw whole cow's milk from Maso Pan	Val Rendena
3)	PECORINO (GOAT CHEESE)	*8 months matured in the bunker cave*	Val Pusteria
4)	STORICO RIBELLE DOP SLOW FOOD	Raw cow's milk and goat milk 10%	Valtellina
5)	BARKÄSE	Raw cow's milk 16 *months matured in the bunker cave*	Val Venosta
6)	CAPRINO (GOAT CHEESE)	*3 months matured in the bunker cave*	Val Pusteria
7)	MONTE VERONESE DOP SLOW FOOD	Raw cow's milk	Lessinia
8)	VEZZENA DI MALGA SLOW FOOD	Cow's milk *12 months matured*	Altopiano di Lavarone
9)	STRACHITUNT	Blue cheese	Val Taleggio

SELECTION OF 3 PIECES	€ 15,00
SELECTION OF 5 PIECES	€ 19,00