

Stube Hermitage

RISTORANTE
GOURMET



MICHELIN STAR

CHEF ANTONIO LEPORE
OWNER GIACOMINO MAFFEI

OUR CLASSICS

AMUSE-BOUCHES FROM THE CHEF

AROMATIC SALAD

Citrus, housemade Primo Sale cheese with herbs, pomegranate dressing

TORTELLINI OUR WAY

Val di Non mortandela, capon and apple consommé

“CAVALIERE COCCO” SPAGHETTI

Pecorino cheese, pears, wild pepper

FILET OF VENISON

Campiglio gin, local potato and celery root millefeuille

PRE DESSERT

NOCCIO & CARAMEL

Hazelnut mousse & salted caramel ice cream

ASSORTED MINIATURE PASTRIES

140 euros per person

SENSORIAL TRAVELLING

FROM THE SOUTH TO THE NORTH, FROM CHILDHOOD TO CURIOSITY

AMUSE-BOUCHES FROM THE CHEF

TROUT

Marinated 70/30 "en papillote"

ENDIVE *

Pear broth, Bleggio walnuts

TRUFFLE RISOTTO *

Vialone nano, cauliflower and juniper flavour

CAMPANIA FLATBREAD *

With dried crusco peppers, broccoli rabe essence, mussels

BUCKWHEAT PLIN *

Game meat filling, caciocavallo sauce, braised radicchio

SANTO SPIRITO OCTOPUS * *

Chickpeas, smoked potato mousse

DUCK

Fennel, apple, bergamot sauce

PRE-DESSERT

TARTE EXOTIQUE

Kivi and Tonka bean crème patissière, Lake Garda citrus, mango cream

ASSORTED MINIATURE PASTRIES

*7-course menu 90 euros per person (excluding dishes *)*

*9-course menu 140 euros per person (excluding dishes *)*

Full 11-course menu 180 euros per person



Some products may have been flash-frozen in-house

TERROIR

MOUNTAIN TRADITIONS AND FLAVOURS

AMUSE-BOUCHES FROM THE CHEF

ROOTS
Textures and tastes

CARPACCIO *
Dry-aged beef, grilled leek, sardines, citron

CAPPELLACCIO RAVIOLO
Potato filling, Bbq meat reduction, mustard

BARLEY
“ Old style ”

SALMON TROUT *
Pan-fried, with glazed King oyster mushrooms

HANGER STEAK
Ratte potatoes, carrots, garden sauce

PRE-DESSERT

BÛCHE
Of lightly-peated chestnuts, honey, Strega liqueur

ASSORTED MINIATURE PASTRIES

8-course menu (excluding dishes *) 120 euros per person
Full 10-course menu 160 euros per person

CHEESES

SELECTION OF ARTISANAL CHEESES

Served with "Thun Select" honey, piquant fruit preserves, and walnuts

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|----|--|--|-----------------------|
| 1) | CASOLET | Whole raw cow's milk
<i>Daniele Caserotti, cheesemaker</i> | Val di Sole |
| 2) | FONTINA D'ALPEGGIO | Raw cow's milk
<i>Aged 3 months</i> | Valle d'Aosta |
| 3) | PECORINO | <i>Minimum 10 months aging,
of which 8 natural cave-aged</i> | Val Pusteria |
| 4) | NOSTRANO
MALGA MONTAGNOLI | Raw cow's milk | M.di Campiglio |
| 5) | BARKÄSE | Whole raw cow's milk
<i>Minimum 20 months aging
of which 16 natural cave-aged</i> | Val Venosta |
| 6) | CAPRINO | <i>minimum 5 months aging
of which 3 natural cave-aged</i> | Val Pusteria |
| 7) | MONTE VERONESE <small>ALPINE PASTURE DOP</small> | Raw high-pasture milk
PRESIDIO SLOW FOOD | Lessinia |
| 8) | VEZZENA DI MALGA | <i>12 months aging</i>
PRESIDIO SLOW FOOD | Altopiano di Lavarone |
| 9) | SHROPSHIRE | Blue-veined cheese,
Porto liquor and raisins | Inghilterra, Uk |

3 CHEESES € 16,00

5 CHEESES € 23,00