

Stube Hermitage

RISTORANTE
GOURMET



“Historically, mountains have been used as metaphors for spiritual awakenings, journeys of personal growth, and of course, insurmountable challenges that seem imposible to overcome when we are standing at the bottom.”

Brianna Wiest

Our daily challenge is to carefully select, with respect and love, the best products that nature reserves and delivers to us through encounters with other families.

For this reason, from the Dolomiti Bio-Egg of the Terzi family in Spiazzo we select the eggs laid by their free-range hens.

Azienda Ballardini in Tione provides us with the meat of their selected Alpine Gray and Rendena cattle, raised with mountain hay and grass.

In Preore, according to the rhythms of Mother Nature, Trota Oro raises trout which become part of our dishes.

We draw from the dairy tradition of Val Rendena and beyond, offering you a journey into the culture of cheese.

Last but not least, Giancarlo from Madonna di Campiglio, with his micro-brewery 1550, supports us with his products, beer, and gin.

Famiglia Maffei

Chef Antonio Lepore

Sommelier Marco Pozzi

Some ingredients can be used after blast chiller homemade procedure

OUR CLASSICS

A FAMILY SUPPER

CHEF'S WELCOME ...

Baking bread ... meeting between traditions

WILD GREEN LEAVES

Ginger and mustard, Primo Sale cheese and wild berries

CAPPELLETTI TARENTINI

Val di Non Mortandela, capon and flowers stock

SPAGHETTI

Caciocavallo cheese, wild pepper, lemon

TENDERLOIN OF VENISON

Madonna di Campiglio's Gin, Lapsang tea, smoked potatoes

A sweet walk through...

CIOCCO TRE

Chocolates, salted and whisky ice cream, bombardino

... Thanks from our pastry Chef

euro 150 per person

TERROIR

SCENTS OF TRADITION

CHEF'S WELCOME ...

Baking bread ... meeting between traditions

TROUT 70/30
"en papillotte"

ORZOTTO
Barley, roasted celeriac, Maso Pan cheese and cured tench

1, 2, 3 ... SHANK!
Staffed potatoes dumplings, shank, Trentingrana cheese

A PIGLET ON HOLIDAY
Textures, Beer 1550, grilled carrots

A sweet walk through ...

MUU-MUU
*Non valley Golden apple, Caciotta Giacomina cheese,
honey and lemon balm ice cream*

... Thanks from our pastry Chef

euro 150 per person

WALK AROUND

BITE THE TASTE

CHEF'S WELCOME ...

Baking bread ... meeting between traditions

MOUNTAIN ESCAPE

Langoustine, truffle, Buzzara sauce, asparagus

ECLIPSE

Turnip greens, black cod, grapefruit

RISOTTO FIORE

Cauliflower, Muscovy duck, cumin

AINO

Lamb performance, got cheese, apple

A sweet walk through ...

PASTIERA 4WD

From Antonio's childhood

... Thanks from our pastry Chef

euro 160 per person

FIFTY SHADES OF GREEN

VEGETABLES AND THEIR STRENGTH

IS AVAILABLE GLUTEN FREE AND DAIRY FREE TOO

CHEF'S WELCOME ...

Baking bread ... meeting between traditions

WINTER GARDEN
Colours, tastes and textures

LILIUM
Artichokes, smoked bernese and pomace

SESE E FASULI
Quarantini beans, tomato, organ

GRILLED LEEK
Honey lacquered leek, olive's soil, sage, chocolate

A sweet walk through ...

EXOTIC BITE
Exotic fruits, citrus fruits, rice and meringue ice cream

... Thanks from our pastry Chef

euro 150 per person

SELECTION OF ARTISANAL CHEESES

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

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|----|--|---|--|
| 1) | CASOLET
Favored by Slow Food | Whole raw cow's milk
<i>Daniele Caserotti, cheesemaker</i> | Val di Sole
Trentino |
| 2) | FONTALPAN | Whole organic milk
<i>Aged 4 months</i> | Val Rendena
Trentino |
| 3) | NOSTRANO DI MALGA
MONTAGNOLI | Raw cow's milk | M. di Campiglio
Trentino |
| 4) | CACIOCAVALLO PODOLICO | Raw cow's milk
<i>5 months aging</i> | Irpinia
Campania |
| 5) | CANESTRATO PUGLIESE | Raw "Gentile" sheep milk
<i>Minimum 8 months aging</i>
<i>Doc - Dop</i> | Barese
Puglia |
| 6) | CAPRINO | <i>Minimum 5 months aging</i>
<i>of which 3 natural cave-aged</i> | Val Pusteria
Alto-Adighe |
| 7) | VEZZENA DI MALGA
Favored by Slow Food | <i>12 months aging</i> | Altopiano di Lavarone
Veneto-Trentino |
| 8) | BLU DEL BIRRAIO | Blue-cheese,
<i>Aged in beer and barley</i> | Bellunese
Veneto |

SELEZIONE DI 3
SELEZIONE DI 5

EURO 16,00
EURO 24,00