

Stube Hermitage

RISTORANTE

FINE DINING



STELLA MICHELIN

“ ... there are no great kitchens, only great ingredients ...”

JOËL ROBUCHON

*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 farm 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 Gennaro Balice – Sous chef Domenico Sepe - Sommelier Marco Pozzi

Some ingredients might be blast chilled through homemade procedure

*For any information on substances that may cause allergies or intolerances,
please refer to the documentation that will be provided, upon request, by our staff*

OUR CHEF

CHEF'S WELCOME

Baking bread ... meeting between traditions

SEARED SCALLOP

Colonnata lard, Jerusalem artichoke, Asetra caviar, alpine herbs brittle

GRILLED OCTOPUS

Veal tongue, Trentino mountain potato, yuzu gel

BUCKWHEAT TORTELLO

Tremosine Formaggella cheese, red prawns, candied lemon

ROE DEER WITH TUNA SAUCE

Pine nut crust, red fruit sauce

... heading toward the sweet ...

SESAME, MISO AND COFFEE

Creamy sesame, chia and coffee crumble, sesame ice cream

... greetings from our pastry Chef

FAMILY DINNER

CHEF'S WELCOME

Baking bread ... meeting between traditions

VAL DI GRESTA CARROT
Walnut mousse, coffee powder

BEEF TARTARE
Alpine butter foam, sweet and sour vegetables

TORTELLINI IN CHICKEN BROTH
Filled with pork shank

VENISON FILLET COOKED OVER CHARCOAL
Red wine pear, potato roasts, goat's cheese sauce

... heading toward the sweet...

GAME OF SEASONS
*Chestnut Bavarian cream sphere, Mascarpone cream, raspberry jelly,
cocoa glaze and crumble*

... greetings from our pastry Chef

€ 180,00 per person

LITTLE GREEN RIDING HOOD

CHEF'S WELCOME ...

Baking bread ... meeting between traditions

BULB UNDER ASHES

Tarragon Bernese sauce, caper leaves

ARTICHOKE

Stuffed with focaccia and smoked Caciotta cheese, celeriac purée, lemon Cynar

CHESTNUT RAVIOLI

Perpetual mushroom stew, bay leaf powder

CRUNCHY EGG AND TRUFFLE

Pumpkin mousse, puffed rice and liquorice chips

... heading toward the sweet...

INTO THE FOREST

*Walnuts and maple syrup panna cotta, chocolate cream,
honey and lemon jelly, walnut crumble*

... greetings from our pastry Chef

€ 160,00 per person

SELECTION OF ARTISANAL CHEESES

Served with honey, piquant fruit preserves, and walnuts

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| 1) CASOLET
Slow Food Presidium | Full fat cow's milk
<i>Daniele Caserotti cheesemaker</i> | Val di Sole
<i>Trentino</i> |
| 2) TALEGGIO
Dop | Full fat cow's milk | Val Taleggio
<i>Lombardia</i> |
| 3) ROBIOLA IN FOGLIA DI CASTAGNE | Goat milk | Roccoverano - Langhe
<i>Piemonte</i> |
| 4) FONTINA D'ALPEGGIO
Dop | Full fat raw cow's milk | Valle D'Aosta |
| 5) CASTELMAGNO
Dop | Full fat raw cow's milk
small percentage of goat and sheep's milk | Castelmagno
<i>Piemonte</i> |

3 CHOICES OF CHEESES € 20,00

5 CHOICES OF CHEESES € 30,00