

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 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*

2 TRADITIONS FOR DINNER

AF CDQU CJAMK C

Baking bread ... meeting between traditions

SALTED VENISON

Escarole, anchovies, pappacelle peppers

BREAD, TOMATO AND CANEDERLI

SCHLUTZKRAPFEN RAVIOLI

Aubergine, mozzarella

... To leave no crumbs ...

HAY-ROASTED RABBIT

Cooked three ways, friggiteli peppers

TARTE TATIN

Buffalo milk fiordilatte ice-cream

... greetings from our pastry Chef

€ 150,00 per person

Guests may choose three dishes from the three tasting menus.
The choice is shared amongst the table
€120,00 per person

2 WAVES MEET

AF CDQU CJAMK C

Baking bread ... meeting between traditions

HUCHO HUCHO SPECK
Buffalo ricotta, cherries

SEABASS CIUIGA
Turnip greens, beetroot ketchup

SEA URCHINS AND TROUT EGGS SPAGHETTI
Garlic, olive oil, chilli

... To leave no crumbs ...

SALT-BAKED WHITEFISH
Fir pesto, citrus

BABÀ WITH MULLED WINE
Spiced ice-cream

... greetings from our pastry Chef

€ 160,00 per person

Guests may choose three dishes from the three tasting menus.
The choice is shared amongst the table
€120,00 per person

SEPEVERGREEN

AF CDQU CJAMK C

Baking bread ... meeting between traditions

BEETROOT

Blue goat's cheese, popcorn, turnip greens

FLOWERS

Courgette and sea asparagus

RAVIOLI GENOVESE-STYLE

Celeriac, hazelnuts, Provolone del Monaco cheese

... To leave no crumbs ...

MUSHROOMS

Pineapple, tomato

RHUBARB AND COFFEE

Mascarpone cheese

... greetings from our pastry Chef

€ 140,00 per person

*Can be paired with kombucha prepared by our Chef.
Flavours: lemon, rose, blueberry, elderflower
€15,00 per glass*