

Starters

Mix salad from our vegetable garden	9
Mountain cheese fondue with boiled potatoes and bread crouton	18
Tuna tataki with toasted sesame seeds and soy, avocado guacamole and lime	18
Veal served pink with tuna sauce, crunchy capers and caper's flower, sweet and sour red onion	21
Crunchy mountain eggs punterelle, armantier sauce	11

First Courses

Spinach and mountain nettles Schultzkrapfen, melted butter and chives	19
Puster-Valley potatoes gnocchi with deer ragout and redberries	21
Pici aglio olio peperoncino with Muggine bottarga	21
Mezzo pacchero al ragù d'ombrina	21

Main Courses

Grilled seabass with Gewürtztraminer sauce, spinach and dill olive oil	28
Roasted free-range-chicken with pan-seared seasonal vegetables	28
Piglet fillet served pink with parsnip cream, thyme truffled mushrooms and meat jus	32
Pumpkin terrine with rosemary on pecorino and chestnut cream	18

A decorative border with a central horizontal line and vertical lines extending down from the corners. The corners are adorned with stylized leaf and branch motifs. The text 'Our Specials' is centered within this border.

Our Specials

Beef tartare selection "Simone Fracassi" E.V.O. oil and egg yolk sauce	55
Ravioli del plin with three meats with white truffle	46
Risotto carnaroli, Parmigiano Reggiano 36 months, white truffle - for 2 pax (20. Min)	96
Pici "cacio and pepper" with giant red shrimp tartare and lime	26
Grilled beef fillet with vegetables and meat jus	45
Steak fiorentina style with side dishes	9 / hg
Puster-Valley mashed potatoes	9
Fresh wild berries with cream ice-cream	12