DESIGNED TO SHARE

GARLIC BREAD WITH RAMSON, TRENTINGRANA CHEESE	8
AND CURED PANCETTA	
ROASTED POTATOES AND POLENTA STICKS WITH LOCAL CHEESE	8
SMØRREBRØD WITH TARTARE SAUCE, SAUERKRAUT AND CRAYFISH	10
CHARCUTERIE BOARD WITH HANDMADE TIRTLEN	16

STARTERS

DAIRY COW TARTARE WITH LOCAL BURRATA AND PRESERVED DANDELION	18
ALPINE CHAR CEVICHE WITH RED APPLE, CUCUMBER AND LINEN	18
TOMATO CARPACCIO WITH MARINATED ANCHOVIES AND GARDA OIL	16

FIRST COURSES

LOCAL MUSHROOMS RISOTTO, MALGA BUTTER AND RED BERRIES	22
POLENTA SCHLUTZKRAPFEN WITH NETTLES AND FOREST SNAILS	18
PACCHERI PASTA WITH LOCAL SAFFRON,	20
CHAR GRILLED CUTTLEFISH AND YARROW	
EMBER COOKED POTATO GNOCCHI, CHERRY TOMATOES	18
AND GARDA LAKE SARDINES	

SECOND COURSES

WOOD FIRED VENISON WITH SPRING ONION, LARD AND FIGS	28
CRISPY ALPINE PORK WITH ZUCCHINI, TOMATO AND MAIRGOLD	26
SALMON TROUT SLICE, ROMESCO MÜLLER THURGAU	25
AND TRENTINGRANA SAUCE	
MOUNTAIN POLENTA, MELTED CHEESE AND MUSHROOMS	20

TO END WITH

SCHÜTTELBROT ICE CREAM WITH BLUEBERRY, PINE SHOOTS AND THYME	8
FRITTER WITH APPLES, GINNAMON AND CRANBERRY	10
BURNT CHEESE CAKE WITH CINNAMON , PEACHES AND ELDELFLOWERS	10
ALMOND, RHUBARB AND BASIL	10
CHEESE SELECTION	14

SMART MENU	55
4 COURSES CHEF'S CHOICE MENU	
EXPERIENCE MENU	70
6 COURSES CHEF'S CHOICE MENU SERVED IN A FRIENDLY WAY	

THE MENUS ARE INTENDED FOR THE ENTIRE TABLE AND THE PRICE IS PER PERSON, MANDATORY FOR TABLES OF MORE THAN 8 PEOPLE

EXTRA BREAD €4