

| appetizers   |         | main courses all main courses come with different sides of the season                      |             |
|--|---------|--|-------------|
| crispy artichoke   |         |  |             |
| smoked Jerusalem artichoke and egg yolk  | € 17,00 | braised veal   |             |
|  |         | salmon trout and larch fennel $^{\!\! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! \! $ | € 32,00     |
| south tyrolean barley koji taco  |         |  |             |
| fired char and winter biodiversity 🥯 , 🛈 , 🦸   | € 17,00 | radicchio trevigiano   | € 29,00     |
| homomada anaal (faat aalami)   |         | grape must, rosemary and juniper   | € 29,00     |
| homemade speck (fast salami)   | 0.00.00 | mountain char  |             |
| lactofermented vegetables and "vinschgerle" $^{ar{\mathbb{D}}}$ , $^{ar{\!\!/}\!\!\!/}$ , $^{ar{\!\!\!/}\!\!\!\!/}$  | € 20,00 | spruce kefir, cauliflower and trout roe 🤻 , 🔘 , 🗐 , 🥯                                      | € 32,00     |
| "fritto misto" from the mountains  |         | opraco nom, caamerrar arrar a carreo , , , ,   | 002,00      |
| mountain pine mayonnaise and wild blueberrys from pennes 🦸 , 🛍 , 🔘   | € 19,00 | for two persons  |             |
| Thourtain pine mayorinaise and wild blueberrys from penines + , • , •  | C 19,00 | cotton steak ®   |             |
|  |         | fried mushroom nugget and moss 🤻 , 🗐 , 🔘 , 🦸 30 min.                                       | € 36,00 p.p |
|  |         |  |             |
| starters   |         | desserts & cheese  |             |
|  |         |  |             |
| assoluto – clear vegetable soup  |         | chestnut tartlet   |             |
| tortellini filled with "rübenkraut" 🔘 , 🦸  | € 15,00 | khaki and marinated pumpkin $\ ar{	hinspace 1}\ ,\ igcitclass$ , $\ igcitclass$            | € 14,00     |
| "pasta risottata" with radicchio   |         |  |             |
|  |         | capuccino with chocolate   |             |
| arctic char and bay leaf $^{ar{\!\!/}}$ , $^{ar{\!\!\!/}}$ , $^{ar{\!\!\!\!/}}$  | € 18,00 | milk foam, guanaja chocolate and amarena cherry 🗐, 🔾, 🦸                                    | € 12,00     |
|  |         |  |             |
| pumpkin tortelloni   |         | caramellized lemons and mountain pine ice cream  | € 12,00     |
| hazelnuts, blue cabbage and black cabbage $^{ar{\!arrho}}$ , $^{arline}$ , $^{arline}$ , $^{arline}$   | € 18,00 | and mountain pine ice cream  | C 12,00     |
| "pasta e fagioli"  |         | baked apple  |             |
| cannellini, radicchio and marinated red onions   | € 18,00 | caramel and quits broth $^{	extstyle 0}$   | € 12,00     |
|  | € 10,00 |  |             |
|  |         | the cheese selection of Gregor Wenter 🗐 , 🦸  |             |
|  |         | a journey with the grey cheese   | € 11,00     |
|  |         | the cheese plate with 4 or 6 pieces € 19,00  | € 28,00     |
|  |         |  |             |
| allergy info: # gluten % sesame # dairy products # soy Plupins & sulphites \$\mathbb{\text{\$\omega}}\ shellfish \$\mathbb{\text{\$\omega}}\ eggs \$\mathbb{\text{\$\omega}}\ peanuts \$\mathbb{\text{\$\omega}}\ fish \$\mathbb{\text{\$\omega}}\ crustaceans \$\mathbb{\text{\$\omega}}\ celery \$\mathbb{\text{\$\omega}}\ nuts \$\mathbb{\text{\$\omega}}\ mustard |         |  |             |