

# alpes

## appetizers

marinated river trout  
autumn herbs and  
summer - herbs - oils  
🐟 €16

mountain “fritto misto”  
alpine pine mayonnaise and  
salad with honey dressing  
🌿, 🥚 €20

local free range egg  
with mushrooms from the valley  
and pepper hollandaise  
🥚, €16

## starters

grain chowder  
sweet garlic, sweet peppers  
lime and mint  
🌿, 🥚, 🌱 €17

“ravioli del plin”  
black chestnuts, blood sausage  
and solaris grapes  
🌿, 🥚, 🍷 €19

assoluto – clear vegetable soup  
tortellini filled with “rübenkraut”  
🥚, 🌿 €15



## our classics

fast salami ® €34  
homemade „speck“  
with garnishes  
🌿 € 22

„spaghetti al burro“ ® €32  
natural yeast and aromatic pepper  
🌿, 🥚 € 17

cotton steak ® €29  
lukewarm potato mash  
kefir, chives and cucumber  
🥚  
for 2 persons, 30 min. € 39 p.p.

gregor wenter’s cheese selection €12  
a journey with “graukäse” €11  
4 pieces € 19  
6 pieces € 28  
🥚, 🌿

sarentino’s milk ® €12  
cocoa shells and  
mountain pine  
🌿, 🥚, 🍷 € 14



## main courses

farmers lamb  
coleslaw and spontaneous herbs  
🐟

lukewarm alpine char  
amarant crust, green beans salad  
horseradish and wild garlic  
🐟, 🥚, 🌿

kirnig’s king oyster mushrooms  
with smoked porcini cream  
rosemary and herb powder

## desserts

caramel glazed apple  
quince and raisin ice - cream  
🥚, 🍷

raffaello  
chocolate, pistachio  
and coconut  
🥚, 🍷, 🌱

chestnut ice cream  
cream of persimmon  
and lemon compote  
🌿, 🥚

# alpes

Our house aims to stimulate your senses of taste to reach the highest point of your soul.

We do trigger forgotten emotions to stimulate your deepest senses, so that the experience will become unforgettable.

Creating food, that should be eaten repeatedly because of the use of forgotten techniques of fermentation, make us feel alive.

## 4 times tasty

local free range egg  
with mushrooms from the valley and  
pepper hollandaise

“ravioli del plin”  
black chestnuts, blood sausage  
and solaris grapes

farmers lamb  
coleslaw and spontaneous herbs

caramel glazed apple  
quince and raisin ice - cream

€ 74

## a dinner with



### the peak of flavours

this menu is a culinary journey  
through the world of La Fuga.

together for an unforgettable  
experience

menu for the entire table €130  
p.p.

with wine pairing for €60 or  
alcohol free pairing for €35

wednesday to saturday evening

last order 20.00

## 5 in autumn

marinated river trout  
autumn herbs and summer - herbs – oils

mountain “fritto misto”  
alpine pine mayonaisse and  
salad with honey dressing

grain chowder  
sweet garlic, sweet peppers, lime and mint

lukewarm alpine char  
amarant crust, green beans salad  
horseradish and wild garlic

chestnut ice cream  
cream of persimmon  
and lemon compote

€ 87