

Baita  
Pie  
Tofana

## Tasting menu "I Classici"

Roasted veal sweet-bread and Choron sauce

Parmesan Cappelletti,  
mustard with capon and mushroom broth

Rossini

*Beef, foie gras, cuttlefish, teriyaki sauce*

Hand-made ice cream

*Served at the table*

*The tasting menu is served the same for the entire table.  
Changes may occur do to the availability of ingredients.*

120 euro

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## Tasting menu “Ai piedi delle Tofane”

Oyster

Charcoal-grilled salad

Snails, wild garlic, kefir and whiskey

Surf N’ Turf

*Cold linguine, roast gravy sauce, sea food and herring caviar*

Three meat Ravioli with anchovy sauce

Eel and green tomatoes

Duck breast, sea buckthorn and plume

Galette des Rois

*The tasting menu is served the same for the entire table.  
Changes may occur do to the availability of ingredients.*

*140 euro*



## Menu “À la carte”

Venison tartare, jerusalem artichokes and black walnuts

Charcoal-grilled salad

*Lettuce, smoked kefir, curry and Pioppini mushrooms*

Arctic char, bay leaf sauce and fresh herbs

Parmesan Cappelletti, mustard with capon and mushrooms broth

Celeriac risotto with black sauce and yogurt

Brillant-Savarin cheese ravioli with rocket and smoked sardine

Surf N' Turf

*Cold linguine, roast gravy sauce, sea food and herring caviar*

Roe deer, yogurt and blueberry

Lamb, fresh herbs & the sea

Duck breast, sea buckthorn and roast plum

Veal sweetbread in puff pastry crust, pumpkin and Solferino sauce

*1 or 2 courses: 75 euro*

*3 courses: 95 euro*

*The “À la carte” menu is available for up to a maximum of eight guests.*

*Inform our staff about possible intolerances and allergies.*

*Cover charge: 8 euro*