

## À LA CARTE MENU

Raw venison, jerusalem artichokes and black walnuts

Charcoal-grilled salad  
*Lettuce, smoked kefir and curry*

Arctic char, bay leaf sauce and fresh herbs

Parmesan Cappelletti, mustard with capon and mushroom broth

Celeriac risotto with seascalops, black sauce and yogurt

Brillat-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 o 2 courses: 85 euros*

*3 courses: 105 euros*

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

*Cover charge: 8 euros*

## 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*

Brazorà & Zabaione

*The tasting menu is served the same for the entire table.*

*110 euros*

Baita  
Pie  
Tofana

## TASTING MENU “AI PIEDI DELLE TOFANE”

Potatoes and mantis shrimps

Oyster

Mille-feuille

Snails, wild garlic, kefir and whiskey

Surf N' Turf

Brillat-Savarin cheese ravioli

Veal

Lamb

Zuppa Inglese

*The tasting menu is served the same for the entire table.*

145 euros

## DESSERT MENU

Selection of four cheeses & pan brioche

- 8 € per piece -

32 €

Freshly churned ice cream

- Served tableside -

16 €

Zuppa Inglese

- Preparation time 18 minutes -

16 €

Galette des Rois & hay ice cream

- Puff pastry pie with pumpkin seeds and caramelised apples -

16 €

Brazorà & Zabaione

- Recommended for two persons -

32 €