



Tasting Menu «I Classici»

Roasted veal sweet-bread and Choron sauce

Tortellini, cream and yeast sauce with smoked eel

Rossini

Beef, foie gras, cuttlefish, teriyaki sauce

Brioche, lemon foam and roasted peach

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

110 euro

Baita rie Tofana

Tasting Menu «Ai piedi delle Tofane»

Snails, wild garlic and tarragon kefir

Mille-feuille

Goat cheese risotto with barberry and helichrysum

Stuffed tomato gnocchi and frog legs

Lamb

Neccio

Chestnut, rosemary ice-cream and goat cheese

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

145 euro

Baita rie Tofana

Menu «À la Carte»

Mille-feuille

of chard and spinach with walnuts and lovage

Roasted veal sweetbread and Choron sauce

Lumache, aglio orsino e kefir al dragoncello

Snails, wild garlic and tarragon kefir

Tortellini, cream and yeast sauce with smoked eel

Goat cheese risotto with barberry and helichrysum

Cold tagliolini, wild herbs sauce, cuttlefish and herring caviar

Stuffed tomato gnocchi and frog legs

Roe deer, yogurt and blueberry

Lamb, scampi and fir pesto

Pigeon, Diavola sauce and five-spice

Rossini

Beef, foie gras, cuttlefish, teriyaki sauce

1 or 2 courses: 85 euro

3 courses: 105 euro

Prices are per person.

*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

Baita rie Tofana

Dessert

Selection of four cheeses

- 8 euro per piece -

32

Hand-made ice cream

- Served at the table -

16

Zuppa Inglese

- Preparation time 18 minutes -

18

Neccio

- Chestnut, rosemary ice-cream and goat cheese -

18

Brioche, lemon foam and roasted peach

18