

SHOW COOKING AREA

COLD DISHES

ANTIPASTO TIROLESE

Speck, "Bela Badia" cheese, semi-mature cheese, cucumbers and horseradish

13

CAPRESE

Buffalo mozzarella and tomatoes

12

HEAD OF VEAL

Sweet and sour onions and pressed dumplings

14

SALADS

Selection of vegetables

6 / 9,5 / 13

SOUPS

BARLEY SOUP

Pearl barley, carrot, potatoes, celery, onion, smoked ham and chives

9

VEGETABLE SOUP

Seasonal vegetables

9

GOULASH SOUP

Beef, paprika and potatoes

11

PASTA E FAGIOLI

Taglierini and cannellini beans

11

DUMPLING SOUP

Bread, eggs, milk, browned onion, speck and meat broth

11

ENTREMENTS

All of our pasta is homemade and drawn in bronze, with durum wheat semolina and eggs

AGLIO OLIO E PEPERONCINO

Fresh parsley and crusty bread

12

CARBONARA

Crispy bacon, eggs and pecorino

14

AMATRICIANA

Guanciale, white wine vinegar and tomato

13

4 FORMAGGI

Cream, fresh and aged cheeses

14

MUSHROOMS AND SAUSAGE

Fried mushrooms, parsley and fresh sausage

14

LASAGNE

Puff pastry with egg pasta, meat sauce and bechamel

13

MAIN COURSES

PORK KNUCKLE

Baked in dark beer and fennel au gratin

20

SPARE RIBS

Mustard sauce and meat stock, baked potatoes and sour cream

19

CONIGLIO ALLA CACCIATORA

Olives, rosemary, sage, dried tomatoes and sautéed black cabbage

19

CLASSICS

WÜRSTEL

Smoked sausage, "Sauerkraut" and potatoes

14

SAUSAGE

Sausage and fried potatoes

14

EGGS SPECK POTATOES AND CHEESE

Eggs, bacon from the farm, roasted potatoes and grilled Tibert cheese

20

CUTLET + FRENCH FRIES

Veal cutlet and fried potatoes

20

POLENTA MUSHROOMS AND GRILLED CHEESE

Polenta, mushroom sauce and melted Tibert cheese

20

DESSERT

TIRAMISÙ

Mascarpone mousse, savoiardi, and 100% Arabica coffee

8

BAVARESE 3 CHOCOLATE

Valrhona selection of white, milk and dark chocolate

8

YOGURT MOUSSE AND RED FRUITS

South Tyrolean yogurt and red fruits

8

LINZER CAKE

Hazelnut and spice biscuit with cranberry jam

7

SACHER CAKE

Chocolate biscuit and apricot jam

6

STRUDEL WITH VANILLA CREAM

Shortcrust pastry, apple, raisins, pine nuts and Madagascar vanilla cream

7

FRESH FRUIT SALAD

Seasonal fruits

8

TARTELLETTA

Shortcrust pastry, custard and fruit

6

CHEESE CAKE

Digestive biscuit, creamy ricotta and spreadable cheese

6

PANETTONI

At Piz Boe we present three great leavened products that we will produce all year round for their goodness. Rising with sourdough and selected products harvested in Alta Badia

ROOTS

Panettone Rouge Apple Raisins Pine nuts and Cinnamon

By Diego Poli

Panettone envelops you in a scent of cinnamon and toasted pine nuts, with its slightly spicy flavor enriched with Rouge apple, candied fruit and raisins

28

LUYANTA

Panettone Cranberry White Chocolate and Fir

By Diego Poli

A version dedicated to a fruit typical of these areas, the cranberry. The sweetness of white chocolate accompanies the balsamic butter with the fir tree of our production

28

KELINA

Panettone Chocolate and Sea Buckthorn

By Diego Poli

As always, our restaurant offers decisive and well-traceable tastes. From Peru a 70% dark chocolate with aromas of toasted hazelnut and fresh cream are perfectly linked to the balance of taste and acidity of sea buckthorn

28