Cold Starters

Tuna tartare € 32

veal jus · pickled onions

Cold spaghetto € 30

cime di rapa · lemon

Venison carpaccio € 32

mountain herbs · cranberries · Parmigiano cheese

Warm Starters

Polenta soufflé € 30

poached egg · cheese espuma

Barley and spelt € 32

Swiss chard · fresh goat cheese

Risotto € 30

tomato · basil

Main Courses

Beef cheek € 48

potato cream · spinach

Salmon trout € 44

fennel · beurre blanc

Braised vegetables € 42

truffle jus

Dessert

Topfenknödel € 18

vanilla · sour cream

Raspberry € 16

chili · fresh cheese

Süßes Muas for two € 36

raisins · almonds · vanilla

Carte Blanche

A surprise culinary journey guided by Chef Laurent‘s inspiration.

For the entire table

€ 110

Wine Pairing · Four Glasses

€ 60

E G A · water in Ladin. The pure essence of the Dolomites, served at your table.

Gluten-free and lactose-free alternatives available upon request.

Cover charge € 6 per person · included in the Carte Blanche experience.