

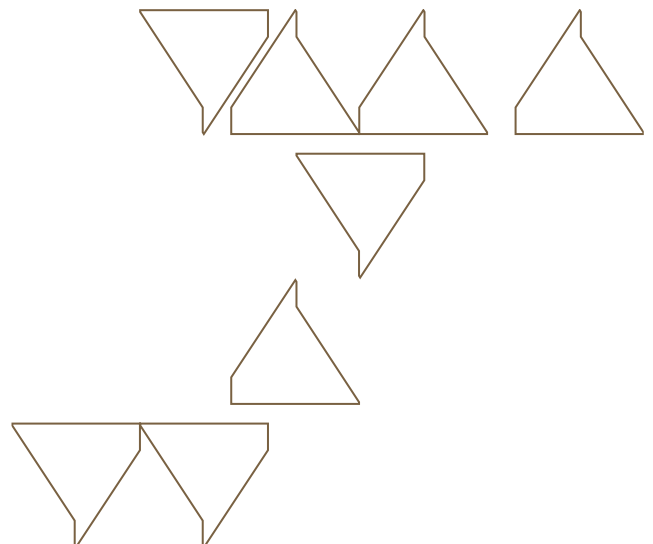
# PLAN DE SASC

Show Cooking Area

## STARTERS

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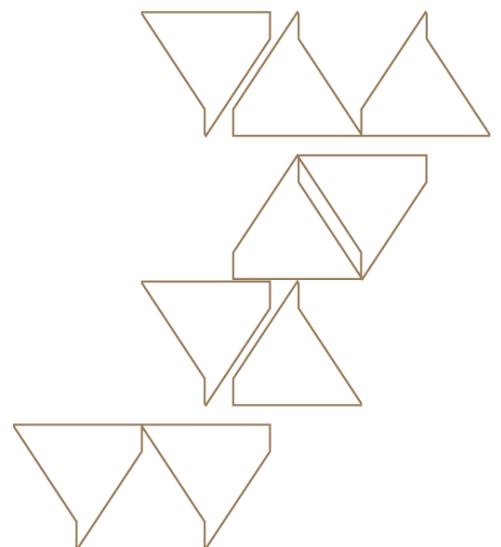
|   |         |
|---|---------|
| <b>Antipasto Tirolese</b>   | 14      |
| Speck, soft cheese "Bela Badia", semi-seasoned cheese, cucumbers, horseradish |         |
| <b>Caprese</b>  | 12      |
| Buffalo mozzarella, Cuore di Bue tomatoes, basil                              |         |
| <b>Swordfish-Caponata</b>   | 15      |
| Celery, carrots, capers, olives, tomatoes, swordfish                          |         |
| <b>Eggplant Parmigiana</b>  | 12      |
| Tomato, mozzarella cheese, Parmigiano Reggiano, eggplant, basil               |         |
| <b>Seafood Salad</b>  | 15      |
| Shrimps, octopus, squid, carrot, celery, lemon, parsley                       |         |
| <b>Salad</b>  | 8/11/15 |
| Selection of vegetables   |         |



## SOUPS

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|   |    |
|---|----|
| <b>Barley Soup</b>  | 10 |
| Pearl barley, carrot, potatoes, celery, onion, smoked ham, chives |    |
| <b>Vegetable Soup</b>   | 10 |
| Seasonal vegetables   |    |
| <b>Goulash Soup</b>   | 12 |
| Beef meat, paprika, potatoes                                      |    |
| <b>Pasta e Fagioli</b>  | 12 |
| Pasta, cannellini beans, pork rind                                |    |
| <b>Dumpling Soup</b>  | 12 |
| Bread, eggs, milk, browned onion, speck, beef broth               |    |

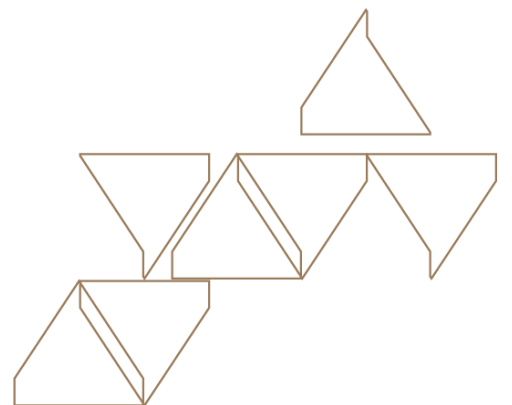


## ENTREMENTS

All our pastas are homemade

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|  |    |
|--|----|
| <b>Fusilli with Pesto</b>                                  | 15 |
| Basil, dry fruits, Parmigiano Reggiano                     |    |
| <b>Pipe with Sausage ragout and Zucchini</b>               | 15 |
| Onion, garlic, sausage, zucchini                           |    |
| <b>Spaghettone Quadrato with Venison and Forest Fruits</b> | 18 |
| Venison ragout, forest fruits                              |    |
| <b>Tagliatelle with Porcini Mushrooms</b>                  | 18 |
| Garlic, onion, parsley, porcini mushrooms, vegetable cream |    |
| <b>Caserecce with Octopus ragout</b>                       | 18 |
| Celery, carrot, onion, tomato, octopus                     |    |
| <b>Spinach Spätzle with Chanterelles Mushrooms</b>         | 16 |
| Spinach spätzle, chanterelles mushrooms, meat sauce, cream |    |
| <b>Maccheronici all'Ericina</b>                            | 15 |
| Tomato, mint, pine nuts, garlic, almonds                   |    |



## MAIN COURSES

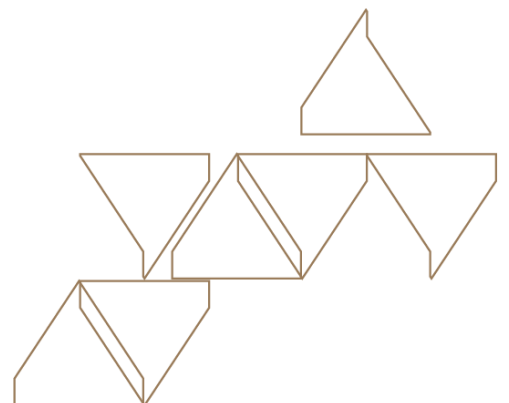
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|   |    |
|---|----|
| <b>Pork Knuckle</b>   | 24 |
| Pork Knuckle, mashed potatoes                                   |    |
| <b>Deer Goulash</b>   | 25 |
| Deer meat, paprika, chili, polenta, mushrooms                   |    |
| <b>Spare Ribs glazed with salted Caramel</b>                    | 22 |
| Spare ribs glazed with salted caramel, butter cabbage and lemon |    |
| <b>Entrecôte</b>  | 29 |
| Beef entrecôte, baked potatoes, cabbage                         |    |
| <b>Swordfish</b>  | 29 |
| Grilled swordfish with seasonal vegetables                      |    |

## CLASSICS

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|   |    |
|---|----|
| <b>Würstel</b>  | 16 |
| Smoked Würstel, „Sauerkraut“, potatoes                        |    |
| <b>Sausage and Dobbiaco</b>                                   | 22 |
| Sausage, polenta and grilled Dobbiaco cheese                  |    |
| <b>Eggs, Speck, Potatoes and Cheese</b>                       | 22 |
| Eggs, farmer's speck, roasted potatoes, grilled Tibert cheese |    |
| <b>Cutlet and French Fries</b>                                | 23 |
| Fried veal cutlet and french fries                            |    |
| <b>Polenta, Mushrooms and grilled Cheese</b>                  | 22 |
| Polenta di Storo, mushrooms, grilled Tibert cheese            |    |



## SWEETS

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|  |   |
|--|---|
| <b>Linzer</b><br>Hazelnut and cranberries  | 8 |
| <b>Sacher</b><br>Dark chocolate and apricot  | 8 |
| <b>Strudel</b><br>Shortcrust pastry, apples, raisins, pine nuts, cinnamon, rum, Madagascar vanilla cream | 8 |
| <b>Tiramisù</b><br>Savoiaro, coffee, mascarpone, vanilla, cocoa  | 8 |
| <b>Yogurt and Forest Fruits</b><br>White yogurt, red berries jam, forest fruits                          | 8 |
| <b>Pistachio and Raspberry</b><br>Pistachio namelaka, raspberry, white chocolate                         | 8 |
| <b>Noto-Almond and Passion Fruit</b><br>Almond namelaka, passion fruit and crispy almond                 | 8 |
| <b>Fruit Salad</b><br>Fresh seasonal fruit   | 8 |

