CHRISTMAS
menu or à la carte

GETRÄNKE MENÜ

Aperitif

Quince - apple - cinnamon spritz homemade sirup, prosecco, soda & lemon	7,9
Prosecco Montelvini, Extra Dry	5,1
Blauwal Brut Nature Trento DOC Cesconi	7,5
Franciacorta Berlucchi '61	8,9
FeralDrink NO1 (alkohol free) fermented, Szechuan pepper & hop - lemony & fresh	5,0

Rose wine

Minuty M rosé 2023, Côtes de Provence	5,4

White wine

Pinot grigio 2024, Strasserhof, Neustift	5,4
Kerner 2024, Köfererhof, Neustift	5,6
Pinot Bianco Anna 2021, Tiefenbrunner, Kurtatsch	5,9
Lugana Pansere 2023, Fraccaroli, Verona	5,4

Red whine

Magdalener Waldgries 2024, Bozen	5,4
Pinot Nero Burgum Novum 2019, Castelfeder	6,9
Lagrein Collection 2023, Bozen	5,4
Il Secondo2022, Peter Sölva, Kaltern	5,6

Silent Night

CARBONARA RAVIOLO 22,5
Pecorino & homemade truffle oil

DUCK BREAST 25,9
steamed savoy cabbage, hokkaido pumpkin, whole-wheat polenta & orange

CHRISTMAS TIRAMISU 10,9
cinnamon & ginger bread crunch

3 COURSE MENU | 49,90

Holly Jolly

TWO KINDS OF PUMPKIN 18,5
goat cheese, crumble & black bread crisps

CHESTNUT CAPPUCCINO 11,5
buttermilk & roasted hazelnuts

BEETROOT RISOTTO 18,5
South Tyrolean apple & grey cheese

VEAL SHOULDER FILET 26,9
wild broccoli, gratinated potatoes, mushrooms & truffle jus

PANETTONE PARFAIT 11,5
Mascarpone ice cream & candied kumquat

5 COURSE MENU | 75,50

Holy Night

PUMPKIN CREAM 11,5
coconut milk, roasted pimpkin seeds & black bread croutons

TAGLIOLINI CACIO & PEPE 27,5
shaved Alba truffle

BEEF CHEEK 26,9
Pustertal potatoes, brussels sprouts & glazed mountain carrots

CHESTNUT MOUSSE 11,5
two kinds of persimmon & chocolate crumble

4 COURSE MENU | 65,90

We wish you a merry

BEEF TARTAR 100 gr| 20,5 / 160 gr| 23,5
truffle butter & fig and apple chutney

POTATO DUMPLINGS 18,5
local red cabbage, smoked ricotta & mint

NORWEGIAN ORGANIC SALMON 30,9
two kinds of peas, herb tomatoes & lentil praline

STRUDEL IN APPLE 12,5
vanilla cream, pastry crumble & cinnamon ice cream

4 COURSE MENU | 69,90

gluten free · vegetarian · lactose free