

STARTER

Natur Pur

Bio beef tartare, buffalo mozzarella cream, oregano tomatoes, Taggiasca olives, cabbage tops, fermented pepper, potato bread
22,00 €

Equilux

Lentil salad, cucumber, Alta Badia cheese, coriander dressing, sweet and sour red onion

14,00 €



Orto

Creamy pumpkin soup, spelt, seasoned ricotta, toasted walnuts, organic protein bread

15,00 €



Fräsch

Salad of carrots, beetroot, red onion, raspberries, fennel, seared octopus

16,00 €



Brain Food

Pumpkin, applewood-smoked trout, cabbage, dill, salted hazelnuts

18,00 €



- DAILY PLATE -

Regional and seasonal.

Ask our team for the dish of the day.
Availability and price vary depending on the offer.

FIRST

Sensi

Buckwheat Lasagne, wild greens, spinach, Alta Badia cheese, spring onions, black winter truffles

25,00 €



Amar

Ravioli 40 yolks, artichokes, fermented pepper, burrata, parsley oil

18,00 €



Sua Maestà

Tagliarini with pumpkin, aubergine, South Tyrolean smoked bacon PGI, 'Genussbunker' pecorino cheese

18,00 €

Eden

Acquerello rice, beetroot, bio beef, wild cabbage leaves, horseradish and apple, toasted hazelnuts

22,00 €



L'Essenza

Ravioli 40 yolks, South Tyrolean braised beef, broccoli cream, aglione crumble, Parmigiano Reggiano PDO, parsley oil

20,00 €



MAIN

Bio Beef

Ox fillet, pumpkin, chickpeas, root vegetables, wild broccoli

35,00 €



Prestige

Pork belly, field chicory, broad beans, plums

29,00 €



L'Armonia

Lobster, caraway potato ingot, broccoli, black cabbage, black truffle, creamy bisque

32,00 €



Forest

Aubergine, macadamia nuts, Caciocavallo Silano PDO, dry tomato, basil oil

22,00 €



Verace

Octopus, artichokes, potatoes, sun-dried tomatoes, spring onion, basil dressing

29,00 €



- CHEF'S CHOICE -

We love sharing!

Food sharing for us means that you can share our dishes with your favourite people. Enjoy a casual meal and experience a special culinary adventure.

3 courses
with different dishes

70 € per person (from 2 persons)

SIDES & SALADS

Roasted potatoes

6,00 €



Grilled vegetables

6,00 €



Light Salad

Leafy greens, carrots, cherry tomatoes

6,00 €



Fitness Salad

Leafy greens, carrots, walnuts, cranberries, organic mountain cheese

12,00 €



- Simplicity and flavour -

This is my mantra for combining tradition with a new culinary awareness. In our dishes, Alpine flavours meet those of the Mediterranean, typical cuisine is enriched with international influences and nature finds its place on the plate together with culture.

We use local products and make everything ourselves, including the fresh pasta.

For me, this is the base of a good and healthy cuisine.

Marco De Benedictis



vegetarian



lactose-free



gluten-free



BBQ

DESSERT

Dulcis in Fundo

Creamy caramel, peanuts, cocoa chips, date banana and cashew ice cream

14,00 €



Il Melo

Modern cheesecake, apple, cocoa crisp, kombucha pear and cinnamon sorbet

14,00 €



Nocèl

Gianduja, cocoa bisquit, hazelnut praline, almond and coffee ice cream

15,00 €



Legend

Schmarren with ricotta cheese, cranberries, vanilla ice cream

13,00 €



La Clementina

Chocolate, orange, walnut crumble, rumtopf sorbet

15,00 €



- **BONBON** -

Small homemade pastries.

Ask our team.

10 €

Cover charge **3,00 €**

Bread **2,00 €**