

STARTER

Saporè

Salmon marinated in citrus, chia seed crumble, pea sorbet, extra virgin olive oil

17,00 €



Equilux

Farro, spinach, pickled vegetables, chickpeas, goat's cheese, sesame dressing

14,00 €



Brain Food

Red apple carpaccio, Alpine arctic char, Alta Badia cheese, walnuts, kefir dressing

16,00 €



Frèsch

Carrot salad, nut dressing, cranberries, pan-seared octopus

16,00 €



Rare

Veal tartare, courgette crisps, pecorino cheese, linseed crackers

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

Mare Mio

Acquerello rice with basil essence, Mediterranean gurnard, apricot, toasted almonds, Parmigiano Reggiano Cheese PDO

23,00 €



L'Incanto

Tagliarini made with wholemeal einkorn flour, Chanterelles, chard, sun-dried tomatoes, Caciocavallo Silano PDO cheese

18,00 €



CaRuBlù

Dried pear slices, CaRuBlù 'Degust' cheese, roasted eggplant, walnuts, red currants

17,00 €



Amar

Paccheri, monkfish, confit tomato, capers, Taggiasca olives, burrata mousse, parsley essence

23,00 €

L'Essenza

Ravioli 40 yolks, apple-smoked duck, pear mostarda, creamy goat cheese, cocoa and almond powder

17,00 €

MAIN

Natur pur

Dry Aged Rib-Eye Steak, chard, chanterelles, potatoes, broccoli, roos, veal demi-glace

35,00 €



Knödel

Multigrain bread, mountain cheese, sweet-sour vegetables, crunchy courgette flower, wild garlic dressing

22,00 €



L'Armonia

Codfish, broccoli, confit tomatoes, spring onion, potatoes, beurre blanc, dill dressing

29,00 €



Verace

Octopus, artichoke, Taggiasca olives, baby spinach, potatoes, garlic-chilli oil

29,00 €



The King

Organic veal fillet, chicory, chickpeas, peas, confit tomatoes

33,00 €



- 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

65 € 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.

Maria De Benedictis



vegetarian



lactose-free



gluten-free



BBQ

DESSERT

Il Fico

Modern cheesecake, marinated figs, walnut-orange brittle, cocoa and dates sorbet

13,00 €



Dulcis in Fundo

Strawberry cream, cocoa chips, caramelised pumpkin seed ice cream

12,00 €



Explosion

Cocoa sponge cake, African cream, cherry foam, hibiscus ice cream

14,00 €



La Percoca

Dark chocolate cream, marinated apricots, poppy seed ice cream

13,00 €



Zest

Lemon and raspberry cream, fermented pineapple jelly, rhubarb sorbet

14,00 €



- IL GELATO -

Homemade.
Ask our team for
the seasonal varieties.

Cover charge 3,00 €

Bread 2,00 €