## **STARTER**

#### **Natur Pur**

Organic beef tartare, mountain white cheese, cherry tomatoes in oil, spicy mayonnaise, Taggiasca olives, chives, brioche 22,00€

## **Brain Food**

Apple carpaccio, smoked char from Val Passiria, kefir, walnuts, Alta Badia cheese

17,00€



### Saporè

Crispy bread balls, zucchini salad, lemon and pink pepper dressing, basil oil

16,00€



## Il Crudista

Vegetable salad, marinated beetroot, cucumber, goat's yogurt, Jerusalem artichoke chips, olive powder, parsley oil

16,00€



#### Marè

Smoked trout from Val Passiria with speck spices, crispy brioche, hazelnut mayonnaise, orange and sour cream ice cream, wild fennel 20,00€

# - CHEF'S CHOICE -

We love sharing!

Curious to discover our creative side? A surprise menu, crafted off the menu by our kitchen team.

Seasonal, local, real ingredients. Handmade and meant to be shared.

1starter, 2 first, 1 dessert

45€

+18 € wine pairing (3 glasses)

available from 2 guests prices per person

# SIDES & SALADS

## Rustic oven potatoes

with alpine spices

9,00€



#### **Golden Fries**

served with herb mayonnaise 7,00€



## Grilled seasonal vegetables

with mountain herbs

10,00€



#### **Light Salad**

Mixed leaf salad, carrots, cherry tomatoes, Grana Padano DOP

8.00€



## **Fitness Salad**

Mixed leaf salad, carrots, cherry tomatoes, cashews, cranberries, organic mountain cheese, pumpkin seeds, quinoa

15,00 €



Cover charge 3,00 € Bread 2,00 €

# LA TRADIZIUN

#### **Forest**

60 yolk Ravioli, porcini mushrooms, Parmigiano Reggiano DOP, crispy Speck Alto Adige PGI, essence of parsley

19,00€



#### Maso

Acquerello rice with beetroot, Pecorino fondue, beef tartare, raspberries, toasted hazelnuts, black fermented garlic

18,00€



#### **Terra Madre**

Einkorn spelt tagliolini, chanterelles, Swiss chard, cherry tomatoes in oil, Alta Badia cheese

17,00 €



### La Macchia

60 yolk Ravioli, wild vegetables, dried tomato, smoked char from Val Passiria, mountain white cheese, tarallo crumble, essence of parsley 19,00 €

#### **Hot Pot**

South Tyrolean beef broth, Einkorn spelt tagliolini, braised beef, poached egg, seasonal vegetables

19,00€



# Bio Beef 🔥

MAIN

Dry Aged Alto Adige Ribeye 300g | Quality Bruna Alpina Potatoes, root vegetables, king oyster mushrooms

42,00€



## Divino (

Venison fillet with aromatic cocoa, almonds, celeriac, root vegetables, king oyster mushrooms, Swiss chard

34,00 €



## Reale

Roast beef, wild blackberries, rocket, Parmigiano Reggiano DOP, cabbage salad, chips from Speck Alto Adige PGI

29,00 €



### Sapori d'Infanzia

Falafel, carrot and zucchini salad, walnuts, mountain white cheese, cranberries, basil dressing 22,00 €



#### L'Alpino

Organic poached egg Dolomitüs, roasted mountain potatoes, seared peppers, alpine cheese, fresh baby spinach, chives 18,00 €



#### Cancì blanc

Ravioli with ricotta and spinach, butter, Parmigiano Reggiano DOP, chives

16,00 €



#### Cerf

Einkorn spelt tagliolini with venison ragù, red currants, Alta Badia cheese

19,00€



#### **Balotes**

Pressed wholemeal bread dumplings with alpine cheese, sauerkraut salad 15,00 €



#### Gulasch

South Tyrolean braised beef, speck dumpling, chives 22,00 €

#### Schnitzel

Veal cutlet on the bone, herb breading, roast potatoes, cranberries 31,00 €



# - 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.



vegetarian



lactose free



gluten free

Benedictis



BBQ

# **DESSERT**

## **Amour**

Hazelnut cake bar, salted caramel cream, artisanal coffee ice cream

13,00€



#### Latte di Bosco

Artisanal goat's yogurt ice cream, wild blueberries, rye and cinnamon crunch

8,00€



# **Apricot**

Modern-style cheesecake, Val Venosta apricot, artisanal elderflower ice cream

14,00€



## **Tablé**

Buckwheat tartlet, lingonberry jam, artisanal hay ice cream

10,00€



# Legend

Ricotta "Schmarren", sultanas, pine nuts, apple compote, artisanal orange and cinnamon ice cream

12,00 €



## - IL GELATO -

Homemade.
Ask our team about the seasonal flavors.

3€

Allergens: For information on allergens, ask the staff.





