

FIRST

The King

Einkorn spelt tagliolini, "Genussbunker" pecorino cheese, beef tartare, pistachio pesto

19,00 €

Origini

Ravioli with beetroot, Jerusalem artichoke, "Degust" alpine blue cheese, smoked trout speck from Val Passiria, toasted hazelnuts, chives

18,00 €

Terra Madre

Acquerello risotto, chanterelle mushrooms, chard, IGP smoked bacon chips, sun-dried cherry tomatoes in oil, Parmigiano Reggiano DOP, parsley essence

18,00 €



Saporè

40-yolk ravioli, asparagus and cream cheese, sundried cherry tomatoes, toasted almonds, basil essence

17,00 €



Alpin Ramen

South Tyrolean beef broth, spelt single-grain tagliolini, braised beef, poached egg, seasonal vegetables

18,00 €



MAIN

Bio Beef

Ribeye Dry Aged Alto Adige, 300g | Alpine Brown potatoes, root vegetables, cardoncelli mushrooms

42,00 €



Divino

Venison fillet with aromatic cocoa, almonds, celeriac, root vegetables, cardoncelli mushrooms, swiss chard

35,00 €



Fondue

Gorgonzola fondue, polenta and chanterelle mushrooms, homemade veal sausage, spinach dumplings, roasted potatoes

29,00 €

Prestige

South Tyrolean veal short ribs, braised savoy cabbage, shiitake mushrooms, roasted potatoes, veal jus, roasted red pepper mayonnaise

31,00 €



Sapori d'Infanzia

Roasted eggplant, sun-dried tomato, burrata, toasted hazelnuts, basil essence

19,00 €



LA TRADIZIUN

Canci blanc

Ravioli with ricotta and spinach, butter sauce, Parmesan cheese PDO, chives

17,00 €



Cerf

Spelt tagliolini with venison ragout, red currants, Alta Badia cheese

19,00 €



Balotes

Spinach bread dumplings with alpine cheese, butter, cabbage salad

16,00 €



Gulasch

South Tyrolean beef goulash with speck dumpling IGP, chives

22,00 €

Schnitzel

Veal cutlet on the bone with herb crust, roasted potatoes, lingonberries

35,00 €



- 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

STARTER

Natur Pur

Organic beef tartare, Taggiasca olives, marinated artichokes, alpine cheese, honey mustard, chives, brioche
24,00 €

Tonnaus

Veal carpaccio, marinated cucumber, capers, tuna sauce and toasted hazelnuts, green apple
19,00 €



Lat de Munt

Artisanal primo sale goat cheese from the farm Corcella (local), honey from Marebbe, arugula salad, pears and almonds, toasted rye bread
17,00 €



Marè

Sandwich with smoked trout speck from the Passeier Valley, alpine cheese, zucchini chips, chive mayonnaise
20,00 €

Brain Food

Apple carpaccio, smoked char from the Passeier Valley, kefir, walnuts, cheese from Alta Badia, chives
17,00 €



- CHEF'S CHOICE -

We love sharing!

Want to discover our creativity?
An exclusive off-menu tasting selected
by our chef.

Handmade dishes with real, seasonal, local
ingredients,
designed to be shared at the table.

1 starter, 2 first courses, 1 dessert

48€

+ 18 € wine pairing (3 glasses)

Available from 2 people
Price per person

SIDES & SALADS

Oven roasted potatoes

with alpine spices
9,00 €



Golden fries

with herb mayonnaise
7,00 €



Grilled seasonal vegetables

with mountain herbs
10,00 €



Light Salad

Mixed greens, carrots, cherry
tomatoes, Parmesan cheese PDO
8,00 €



Fitness Salad

Mixed greens, carrots, cherry
tomatoes, cashews, cranberries,
organic mountain cheese, pumpkin
seeds, quinoa
14,00 €



Cover charge 3,00 €

Bread 2,00 €

DESSERT

Amour

Warm chocolate lava cake with warm heart,
pistachio filling, homemade raspberry ice cream

14,00 €



Cör de Pieiora

Strawberry cream,
cocoa chips,
homemade salted caramel ice cream

13,50 €



Mood

Ricotta and apricot dumpling,
homemade chocolate ice cream

13,50 €



L'Affogato

Black coffee, cinnamon crumble,
homemade Madagascar Bourbon vanilla ice cream

6,50 €



Legend

Traditional Schmarren,
sultanas, pine nuts, apple and cranberry compote,
artisanal orange vanilla cinnamon ice cream

20,00 € (to share for two)



- ICE-CREAM -

Homemade.

Ask our team for the seasonal flavors.

3 €



vegetarian



lactose free



gluten free