

FIRST

Sensi

Buckwheat ravioli, egg yolk, 'Genussbunker' pecorino cheese, South Tyrolean smoked bacon

17,00 €



Sua Maestà

Orecchiette with beetroot, Alta Badia, veal battuta, pistachio pesto, salted hazelnuts

18,00 €



Èpoque

Acquerello rice, spinach, buffalo ricotta, toasted cashews, sage butter

18,00 €



L'Essenza

Ravioli 40 yolks, braised South Tyrolean beef, Jerusalem artichokes, Parmesan cheese PDO, blackberries, parsley essence

20,00 €



Origini

Ravioli 40 yolks, turnip tops, Mazara red prawn, burrata cheese, dry tomato, aglione crumble

22,00 €

MAIN

Dolo Beef

Ribeye Dry Aged Alto Adige, 300g Quality Alpine Brown, Potatoes, earth roots, king oyster mushrooms

42,00 €



Prestige

Pork belly, chard, broad beans, spring onion, king oyster mushrooms, herb blend

29,00 €



Divino

Venison fillet, Jerusalem artichoke, earth roots, broccoli, spring onion, cocoa spice powder and hazelnuts

37,00 €



Sapori d'Infanzia

Stuffed artichoke, peas, potatoes, parsley essence

22,00 €



Verace

Octopus, artichokes, potatoes, dried tomato, spring onion, basil dressing

29,00 €



LA TRADIZIUN

Canci blanc

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

17,00 €



Cerf

Ravioli 'del plin' made of rye flour with venison ragout and parsley essence

20,00 €

Gulasch

Braised South Tyrolean beef, Speck dumplings, chives

22,00 €

Spätzle

White Spätzle, butter and Parmesan cheese PDO

12,00 €



Balotes pratades

Pressed wholegrain bread dumplings with Alpine cheese, cabbage salad

16,00 €



- 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

Bio Beef, buffalo mozzarella, tomatoes in oil, spicy maio, Taggiasca olives, cabbage tops, potato bread

22,00 €

L'Alpino

Potato, crispy egg, organic mountain herbs, Alta Badia cheese, wild salad

15,00 €



Saporè

Veal meatballs, Parmigiano Reggiano cheese PDO, pistachio pesto, Alto Adige smoked bacon

18,00 €

Il Crudista

Pumpkin, black cabbage, salted hazelnuts, green garlic dressing

16,00 €



Marè

Salmon tataki, sour cream, citrus fruits, cabbage

19,00 €



- 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 9 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 €



Cover charge 3,00 €

Bread 2,00 €