



Cold Starters

OYSTER

Fine de Claires

4,50 EUR/STK.

SCALLOP

Au Gratin

5,00 EUR/STK.

ANCHOVIS "CALVISIUS"

Cantabrian sea . Ciabatta . Salted butter



15,00 EUR

THE SICILIAN PRAWN

Ponzu . Passion fruit . Stracciatella

20,00 EUR

THE FOIE GRAS TERRINE

Port wine . Butter brioche

21,00 EUR

Warm Starters

THE DOUBLE CONSOMMÉ

Oxtail ravioli . Julienne vegetables

16,00 EUR

RAVIOLI

French duck . Kimchi . Orange

22,00 EUR

THE SQUID-INK GNOCCHI

The best of the sea

24,00 EUR

THE "ACQUERELLO RISOTTO"

Treviso radicchio . Buffalo blue cheese

21,00 EUR



TAG US ON YOUR FOOD HIGHLIGHTS

Main Courses

TATAKI FROM ALPINE GREY BEEF
Shiitake - oyster mushroom . Young leek .
Pak Choi | 40,00 EUR

PASSEIER VALLEY CHAR  Schiefer | 36,00 EUR
Wild broccoli . Potato . Champagne



VEGETARIAN

RED BEET SALAD | 14.00 EUR
Buffalo Mozzarella . Cumin

THE "CHITARRA" SPAGHETTI | 22.00 EUR
"Cacio & Pepe" served at the table

THE PAPRIKA | 20.00 EUR
Cous Cous . Curry , Mango

THE MIXED SALAD | 9.50 EUR

Desserts

SOMVITA DESSERT | 14,00 EUR

SORBET VARIATION | 12,00 EUR

MILK SLICE | 12,00 EUR
Chocolate ice cream

CHOCOLATE TARTLET | 13,00 EUR
Wild berries . Caramel . Sour cream ice cream

South Tyrolean Cheese Selection | 15,00 EUR
Chutneys . Walnuts . Grapes

Specials

OUR CHARCOAL GRILL SPECIALTIES



BEEF FILET
250 G | 42,00 EUR

DRY AGED ROASTBEEF
300 G | 45,00 EUR

TOMAHAWK - STEAK
1 KG | 105,00 EUR

RIBEYE - STEAK
1 KG | 95,00 EUR

T-BONE - STEAK
1 KG | 100,00 EUR

BEEF-BURGER | 23,00 EUR

BEST OF THE BEST

WAGYU-BURGER | 25,00 EUR

WAGYU T-BONE-STEAK
1 KG | 220,00 EUR

WAGYU TOMAHAWK-STEAK
1 KG | 250,00 EUR

With our specialties, we serve a choice of:
sweet potatoes, french fries, wedges, green salad



Tasting menu

LAMB CARPACCIO FROM PASSEIER VALLEY

Artichokes . Parmesan . Rocket salad

FREGOLA SARDA

Salmon . Dill

BRAISED BEEF SHOULDER

Potato cream . Truffle . Carrot

CHOCOLATE - VANILLA - RASPBERRY

3-Course Menu	69,00 EUR	4-Course Menu	79,00 EUR
with Wine Pairing	90,00 EUR	with Wine Pairing	107,00 EUR

Also available with a non-alcoholic wine pairing option

The tasting menu can be ordered until 8:30 PM.