



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 BALFEGÓ TUNA

Watermelon . Sesame

21,00 EUR

THE DRY-AGED VEAL CARPACCIO

Stracchino cheese . Rocket . Pine nuts



19,00 EUR

THE GAZPACHO

Makerel . Garlic croutons

15,00 EUR

Warm Starters

THE CAPPELLACCI

Burrata . Tomato . Spinach

20,00 EUR

THE SQUID-INK TAGLIATELLE

Schrimp . Leek . Chili

22,00 EUR

SCHÜTTELBROT-GNOCCHI

Wildhare . Thyme . Guanciale

22,00 EUR



TAG US IN YOUR FOOD HIGHLIGHTS

Main Courses

THE IBERICO PLUMA | 36,00 EUR
Corn . Harissa

THE SEA-BREAM - whole fish | 42,00 EUR
Mediterranean potatoes . Pak-Choi . Gremolata



VEGETARIAN

THE MEDITERRANEAN TOMATO SALAD | 18,00 EUR
Basil pesto . Buffalo mozzarella . Bruschetta

+ with shrimp in panko | 23,00 EUR

THE SOUS-VIDE COOKED
FREE-RANGE EGG | 21,00 EUR
Spinach . Potatoes . Truffel

THE EGGPALNT | 20,00 EUR
Feta . Tomaten-Chutney

MIXED SALAD | 9,50 EUR

Desserts

SOMVITA DESSERT | 14,00 EUR

SORBETVARIATION | 12,00 EUR

SWEET CIGAR | 14,00 EUR
Valrhona Chocolate-Rum . Tonka bean ice cream

CHOCOLATE TARTLET | 13,00 EUR
Forest Fruits . Caramel . Sour cream ice

SOUTH TYROLEAN CHEESE SELECTION | 15,00 EUR
Chutneys . Walnuts . Grapes

Specials

OUR SPECIALITIES FROM THE CHARCOAL GRILL



BEEF FILET | 42,00 EUR
250 G

DRY AGED ROASTBEEF | 45,00 EUR
300 G

TOMAHAWK - STEAK | 105,00 EUR
1 KG

RIBEYE - STEAK | 95,00 EUR
1 KG

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

RINDS - BURGER | 22,50 EUR

BEST OF THE BEST
WAGYU-BURGER | 25,00 EUR

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

WAGYU TOMAHAWK-STEAK | 250,00 EUR
1 KG

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



Tasting menu

SALMON TARTAR

Avocado . Sesam . Mango-Chutney

ACQUERELLO RISOTTO

Chanterelles from Avelengo . Chives

GRILLED OCTOPUS

Potato creme . Green asparagus . Tomato

THE GALA APPLE

3-Course Menu

with Wine Pairing

69,00 EUR

90,00 EUR

4-Course Menu

with Wine Pairing

79,00 EUR

107,00 EUR

Also available with a non-alcoholic wine pairing option

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