Cold Starters

OYSTER | **4,50** EUR/STK.
Fine de Claires

SCALLOP | **5,00** EUR/STK.
Au Gratin

ANCHOVIS "CALVISIUS" | **15,00** EUR
Cantabrian sea . Ciabatta . Salted butter

VENISON[2] | **20,00** EUR
Black walnut · Cranberry

THE PASSEIER CHAR | **18,00** EUR
Buttermilk · Celery · Gala apple

PUMPKIN CREAM SOUP | **15,00** EUR
Black Tiger Prawn

Warm Starters

RAVIOLI | **21,00** EUR
Wild Boar · Parsnip · Sour Cherry

RISOTTO | **20,00** EUR
Beetroot · Cream Cheese · Cashew

SAFFRON TAGLIATELLE | **22,00** EUR
Monkfish · Turnip Greens

@somvitasuites

TAG US ON YOUR FOOD HIGHLIGHTS

Main Courses

SADDLE OF VENISON | **42,00** EUR
Jerusalem Artichoke . Brussels Sprouts . Chestnut

TURBOT | **38,00** EUR
Cauliflower[2]. Dijon Mustard

VEGETARIAN

RED CABBAGE SALAD | **18.00** EUR
Caramelized Apple · Tomino Cheese

BUNKERCHEESE FAGOTTINI | **20.00** EUR
Tomato · Romanesco · Balsamic

POLENTA PRALINE | **20.00** EUR
Chickpea . Pepper

THE LEAF LETTUCE | **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
Wild berries . Caramel . Sour cream ice cream

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

Specials

OUR CHARCOAL GRILL SPECIALTIES

Hannes Mair METZGEREI & FEINKOST MACELLERIA & SPECIALITÀ

Josper since 1969

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

BEEF-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, green salad

Tasting menu

SALMON TARTAR
Avocado . Sesam . Mango-Chutney

***

ACQUERELLO RISOTTO
Chanterelles from Avelengo . Chives

***

GRILLED OCTOPUS
Potato cream . Green asparagus . Tomato

***

CHESTNUT SLICE
Persimmon sorbet

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.