




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 PASSEIER TROUT TARTAR Horseradish . Asparagus		18,00 EUR
THE CARNE SALADA Stracchino . Wild herbs . Parmesan . 25-year-aged balsamic vinegar		19,00 EUR

Warm Starters

THE CRUSTACEAN BISQUE Bruschetta . Garlic-tomato dip		16,00 EUR
THE POLENTA GNOCCHI Iberico pork . Green asparagus . Pecorino Sardo		22,00 EUR
THE LINGUINE Prawn . Pistachio . Bottarga		22,00 EUR
THE "ACQUERELLO RISOTTO" Pea-mint . Feta . Almond		21,00 EUR



TAG US ON YOUR FOOD HIGHLIGHTS

Main Courses

THE SALMON TROUT FILLET | 32,00 EUR
Spinach . Potato-praline

SOUS-VIDE ORGANIC CORN-FED CHICKEN | 30,00 EUR
Carrot . Truffle-croquette . Amaranth



VEGETARIAN

THE SPRING SHOOT SALAD | 16.00 EUR
Burrata . Cashew nuts

THE WHOLE-GRAIN TAGLIATELLE | 18.00 EUR
Rocket . Confit-tomatoes . Stracciatella

THE GRATINATED CRÊPE ROLLS | 20.00 EUR
Spinach . Ricotta . Tomato

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 | 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 | 23,00 EUR
(with crispy bacon, cheddar, lettuce, tomato, burger sauce)

BEST OF THE BEST

WAGYU-BURGER | 25,00 EUR
(with crispy bacon, cheddar, lettuce, tomato, burger sauce)

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

TUNA SASHIMI

Zucchini . Sesame . Rice-crisp

WILD GARLIC RISOTTO

Dried tomato . Baked smoked trout

BOILED VEAL "TAFELSPITZ"

Potato and bouillon vegetables . Salsa Verde

STRAWBERRY MEETS RHUBARB

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.