



## Cold Starters

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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

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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 | 40,00 EUR  
Shiitake - oyster mushroom . Young leek . Pak Choi

PASSEIER VALLEY CHAR  | 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 | 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

LAMB CARPACCIO FROM PASSEIER VALLEY  
Artichoke . Parmesan . Rocket salad

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FREGOLA SARDA  
Salmon . Dill

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BRAISED BEEF SHOULDER  
Potato cream . Truffle . Carrot

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CHOCOLATE . VANILLA . RASPBERRY

<b>3-Course Menu</b>	69,00 EUR	<b>4-Course Menu</b>	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.**