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

MACKEREL CEVICHE | **19,00** EUR
Apple . Shallots . Butter-milk . Salmon-caviar

GOOSE DUET | **20,00** EUR
Carpaccio . Crème Brûlée .
Butter Brioche . Plum . Port Wine

Warm Starters

JERUSALEM ARTICHOKE CREAM SOUP | **16,00** EUR
Smoked Duck breast . Cassava-chips

"SCHÜTTELBROT" PAPPARDELLE | **20,00** EUR
Wild Boar · Cranberry

POTATO & PRAWN PRALINES | **22,00** EUR
Sicilian Prawn · Spring Onion · Bisque

"ACQUERELLO" RISOTTO | **21,00** EUR
Radicchio · Blu di Bufala · Lagrein Gel

@somvitasuites

TAG US ON YOUR FOOD HIGHLIGHTS

Main Courses

VENISON LOIN | **42,00** EUR
Celery & vanilla cream . Sour Cherry . Juniper

ATLANTIC TURBOT | **38,00** EUR
Mediterranean Potato . Pak Choi .
Dijon Mustard

VEGETARIAN

AUTUMN SALAD | **16.00** EUR
Radicchio . Pear . Walnut . Cranberry

RAVIOLI | **19.00** EUR
Bunker cheese . Wild Broccoli

POTATO ROULADE | **20.00** EUR
Porcini-mushroom . Spring onion .
Mountain cheese

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, grilled vegetables, green salad

Tasting menu

LOCAL VENISON-CARPACCIO

Artichoke . Pomegranate . Frisée

18,00 EUR

* * *

HOMEMADE RAVIOLI

Pumpkin . Amarettini . Cheese Fondue
Balsamic Vinegar

21,00 EUR

* * *

FJORD SALMON SLICE

Potato & Dill Millefeuille
Wild Broccoli . Chardonnay-Beurre Blanc

34,00 EUR

* * *

CHESTNUT & LIGNONBERRY SLICE

14,00 EUR

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.