

## STARTERS

### BEEF TARTARE

24 month parmesan foam · quail egg · 23,00 (GF)

### WARM FARM CHEESE

winter truffle · 19,00 (GF VEG)

### DUCK FOIE GRAS SEARED

mango · passion fruit · Sancho pepper · 24,00 (GF LF)

### VEAL HEAD

bell pepper and almond pesto · 18,00 (GF LF)

## FIRST COURSES

### OXTAIL RAVIOLO

vaccinara style · speck broth · 18,00 (LF)

### CELERIAC RAVIOLO

filled with goat cheese and onion · venison ragout · 20,00 (GF)

### SPELT TAGLIOLINI

black kale pesto · ricotta · black olives · 16,00 (VEG)

## MAIN COURSES

FIorentina Grigio Alpina Dry aged 4 weeks (Hannes Mair - South Tyrol) 14,00€/100 gr. - min. 1000gr

FIorentina Manzetta Prussiana Dry aged 3 weeks (Jolanda De Colo - Europe) 12,00€/100 gr. - min. 1000 gr.

TOMAHAWK Angus Dry aged 3 weeks (John Stone - Ireland) 10,00€/100 gr. - min. 1100 gr.

RIBEYE GRAIN FED Black Angus (Novillo - Uruguay) 350gr. · 39,00€

PICANHA GRAIN FED Angus (Greater Omaha - USA) 250gr. · 39,00€

PORK CARRÈ WILD FED Mangalica (Jolanda De Colo - Hungary) 700 gr. · 45,00€

FISH VARIATION on Himalayan salt plate · 39,00 (GF LF)

GRILLED VEAL RIBS barbecue sauce · 36,00 (GF)

OUR CHIEF SUGGESTION "the meat of the day"...

ALL OUR MAIN COURSES (GF LF) ARE SERVED WITH 3 SIDE DISHES AND 5 TYPES OF SAUCES

## DESSERTS

### GRANNY SMITH ON THE JOSPER

yogurt and ginger ice cream · chamomile and honey infusion · 12,00 (GF)

CHOCOLATE AND RED FRUITS TEXTURE · 13,00

OUR ESPRESSO COFFEE · 13,00

SOUTH TYROLEAN CHEESE VARIATION · 14,00 (GF)



BREAD and COVER 3,50€ per person