

Tasting Menu

The Area

Venison carpaccio, sour cream, dried bread

Goat's milk blue cheese, radicchio

Beef consommé, ricotta cheese gnocco, tuber vegetables

The Farmer

Snails, celeriac, potatoes, speck 

The Fields

Beetroot Tortello filled with cheese,

Brussels sprouts, beer powder, horseradish 

Spelt Ditalini pasta from "Pastificio Felicetti", game ragout, cabbage

The Yard

Pigeon, smoked squash, artichokes, raspberries

The Cellar

Sandwich ice cream: speck ice cream, cucumber jelly

The Underwood

Black salsify glazed with honey, chestnut ice cream,
creamy porcini mushroom

Wine Paring

Athesis Brut Metodo Classico DOC, 2018
Winery Kettmeir, Caldaro, South Tyrol

Friulano Colli Orientali del Friuli DOC, 2020
Cantina Torre Rosazza, Colline di Manzano, Friuli Venezia Giulia

Manhufe Grande Escolha Vinho Verde DOC, 2016
Winery Dos Santos, Minho, Portugal

Olé Rosso di Valtellina DOC 2019,
Winery Dirupi Valtellina, Sondrio e Montagna in Valtellina, Lombardia

Abtei Muri Moscato Rosa Alto Adige DOC, 2018
Winery Muri-Gries, Bolzano, South Tyrol

Tasting menu

Euro 86.00

Wine paring

Euro 58.00

gluten free 

lactose free 

vegetarian 

vegan 

We wish you a pleasant evening.

A handwritten signature in black ink, appearing to read 'Filippo Zoncato', written in a cursive style.

Filippo Zoncato, Chef de cuisine

