# The recommendation

## The aperitive

**Lillet Wild Berry** 

Lillet • Schweppes Russian Wild Berry strawberry

€ 8,50

#### The wine

Weißburgunder DOC 2020

Vineyard Himmelreich-Hof Markus Fliri • Castelbello

Apple • apricot dry • vivid • fresh

€ 39,00

Staffelfeld 2020 (Cabernet Sauvignon, Cabernet Franc, Merlot)

Vineyard Baron Widmann • Cortaccia

red ripe fruits delicate wood aroma • beautiful tannins

€ 50,00

# The kids

Pasta • tomato sauce • bolognese ragout

Egg "Spätzle" • cream • ham

Chicken thighs
French fries • green butter beans

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Ice Cream

## The Menu

Pumpkin seed bread • salted butter

#### The buffet

Salad • vegetables • dressing and

Tyrolean delicacies

#### The pleasure

Bio apple and star anis juice

or

Carrot and pear cream soup with gray cheese

## The anticipation

Tagliolini of burnt wheat parsnip • bacon • onion powder

or

Lagrein risotto foie gras sauce • glazed grapes • mustard

### The high feeling

Fillet of beef potato strudel • morel sauce

or

Salmon trout couscous • white cabbage • horseradish sauce

or

Beetroot stracciatella • cress

#### The temptation

New Sacher

or

Carrot cake • almond ganache

Various ice cream • at the buffet

#### The cheese

Local and international cheese selection at the buffet

## The good drop • in the glass

#### The white

Pinot Grigio DOC 2022
Winery Termeno € 6,20

Lugana DOC 2022 (Trebbiano di Soave)
Ca dei Frati, Lombardia € 6,20

Chardonnay Magred DOC 2022
Winery Nalles-Magrè € 6,20

Weißburgunder DOC 2020
Vineyard Himmelreich-Hof, Castelbello € 7,10

Riesling Falkenstein DOC 2021
Vineyard Falkenstein, Naturno € 7,60

#### The rosé

Mitterberg Rosé Morgenrot 2022 (Blauburgunder, Zweigelt) Vineyard Himmelreich-Hof, Castelbello €7,30

#### The red

Juval Gneis 2021 (Zweigelt, Blauburgunder, St. Laurent, Gamay) Vineyard Unterortl, Castelbello € 6,40 Zweigelt Marinushof 2021/2022 Vineyard Marinushof, Castelbello €7,10 Fihl DOC 2019 (Merlot) Vineyard Peter Dipoli, Egna € 8,00 Chianti Classico Beradenga DOCG 2021 (Sangiovese) Tenuta Felsina € 8,00 Lagrein Ora Riserva DOC 2020 Vineyard Carlotto, Ora €7,80 lugum DOC 2017 (Merlot, Cabernet Sauvigon) Vineyard Peter Dipoli, Egna € 14,20

#### For dessert

Moscato d'Asti DOCG 2022

Paolo Saracco, Piemonte € 6,00

Château La Fleur des Pins 2018
(Semillon, Sauvignon, Muscadelle)

Graves Supérieures € 6,80

Moscato Rosa DOC 2021

Vineyard Franz Haas, Montagna € 14,00

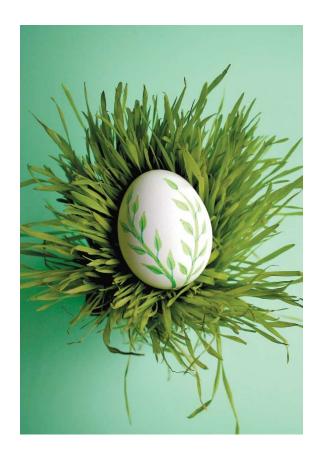
# Digital wine list and drinks





# The evening

Family Perathoner, our kitchen team with chef Matteo Picco and Maître Angelo Cuocci, wish you a nice evening and a good meal!



Easter Monday menu • April 1st 2024