

The recommendation

The aperitive

Hugo Passion

Passion fruit syrup • prosecco
soda • mint • lime

€ 8,50

The wine

Weißburgunder 2022 - organic

Vineyard Kränzelhof Graf Pfeil • Cermes

Apple • peach • cherry blossom
lively • stimulating

€ 39,00

Centa DOC 2016

(Cabernet • Merlot)

Vineyard Gert Pomella • Cortaccia

Black currants • amarena cherries
fruity • full-bodied • long-lasting

€ 49,00

The kids

Pasta

tomato sauce • bolognese ragout

— • —

Spinach “Spätzle” • parmesan sauce

— • —

“Wiener schnitzel” of pork
carrots • mashed potatoes

— • —

Ice cream

The Menu

Focaccia with speck, leek and thyme
extra virgin olive oil

The starter

Salad • vegetable • dressing

and

Bresaola • mustard sauce • artichoke • pecorino

Rye salad • asparagus • Emmental • dates

The pleasure

Multivitamin juice

or

Miso soup

Raviolino stuffed with ossobuco • edamame

The anticipation

Homemade ginger tagliatelle • turnip top
codfish cream • black lemon

or

Mezzo pacchero • potato cream
sausage • burrata • mountain celery

The high feeling

Lamb noisettes • green lentils
parsnip • cumin sauce

or

Wels

yellow beet • iceberg lettuce • squid yogurt

or

Homemade buckwheat “Spätzle”
fennel • roquefort and onion sauce

The temptation

Bavarian cocoa cream
peanut • apricot sorbet

or

Dulcey chocolate
Baileys cream

and

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 2023
Winery Termeno € 6,50

Lugana DOC 2023 (Trebbiano di Soave)
Ca dei Frati, Lombardia € 6,50

Chardonnay Magred DOC 2023
Winery Nalles-Magrè € 6,80

Weißburgunder DOC 2021
Vineyard Himmelreich-Hof, Castebello € 7,30

Riesling Falkenstein DOC 2022
Vineyard Falkenstein, Naturno € 7,80

The rosé

Mitterberg Rosé Morgenrot 2023
(Blauburgunder, Zweigelt)
Vineyard Himmelreich-Hof, Castebello € 7,50

The red

Juval Gneis 2021
(Zweigelt, Blauburgunder, St. Laurent, Gamay)
Vineyard Unterortl, Castebello € 6,50

Zweigelt Marinushof 2022
Vineyard Marinushof, Castebello € 7,80

Fihl DOC 2020 (Merlot)
Vineyard Peter Dipoli, Egna € 8,20

Chianti Classico Beradenga DOCG 2021
(Sangiovese)
Tenuta Felsina € 8,20

Lagrein Ora Riserva DOC 2021
Vineyard Carlotto, Ora € 8,00

Iugum DOC 2018 (Merlot, Cabernet Sauvignon)
Vineyard Peter Dipoli, Egna € 14,40

For dessert

Moscato d'Asti DOCG 2023
Paolo Saracco, Piemonte € 6,20

Château La Fleur des Pins 2023
(Semillon, Sauvignon, Muscadelle)
Graves Supérieures € 8,50

Moscato Rosa DOC 2023
Vineyard Franz Haas, Montagna € 14,50

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!

Thursday • November 14th 2024