

## | STARTERS |

Zibello raw ham | with burrata from Puglia € 15,00

Mediterranean Poke Bowl | cherry tomatoes, buffalo mozzarella, olives, oregano, couscous, cardoncelli mushrooms € 16,00

Vegan Poke Bowl | cherry tomatoes, tofu, taggiasche olives, oregano, couscous, cardoncelli mushrooms € 16,00

Asparagus | crispy ham, horseradish, Bolzanina sauce, apricot € 17,00

Beef tartare (100 gr.) | egg custard, sweet and sour onion, truffle, hazelnuts € 24,00

Goat cheese mousse | guacamole, oregano, broccoli, sweet and sour cauliflower, lime zest € 17,00

*Eating is a necessity, tasting an art*

## | FIRST COURSES |

Speckknödel | coleslaw, melted butter, parmesan cheese € 15,00

Schlutzkrapfen | melted butter, parmesan cheese, chives € 15,00

Tagliolini | sea bream tartare, spring onions, fennel seed powder € 17,00

Risotto | with porcini mushrooms, parmesan fonduta € 18,00

## | MEAT |

Wild boar fillet | tumeric celeriac, cauliflower, apple, potato, coffee powder, champignon mushrooms, tikka masala sauce € 31,00

Saddle of venison | pepper, cherry, hops, zucchini, asparagus, edamame € 32,00

South Tyrolean beef burger | bacon, tomato, salad, sweet and sour onion, french fried potatoes € 22,00

South Tyrolean beef tagliata | broccoli, potato, carrot, shallot, spinach, green pepper sauce € 29,00

Salmon trout | blueberries, green beans, asparagus, oyster mushroom, sour cream, shallots € 25,00

## | PINSA |

Pinsa Culatello | fior di latte, Culatello from Zibello € 15,00

Pinsa buffalo | tomato, buffalo mozzarella, cherry tomato, basil € 14,00

Pinsa salmon | smoked salmon, pesto, straciatella € 15,00

Pinsa fior di latte | fior di latte, tomato € 13,00

We always try to use local ingredients. If necessary, ingredients from the EU and non-EU are used.