

Bistrot

MUSIC CLUB

Starters

Foie gras, pear chutney, and white Port wine terrine and dried fruit brittle	30 euro
Rendena beef tartare, pickled egg yolk, relish of pickled vegetables, mustard emulsion, and toasted bread	25 euro
The legendary Escargots à la Bourguignonne	25 euro 
A selection of cheese served with fruit mustard and jam	25 euro
A selection of cold cuts by chef Simone Cantafio	25 euro
An Italian and Iberian journey: Cantabrian anchovies, toasty focaccia accompanied by three butters – herbal green, traditional white, and chili red	21 euro

First course

Chestnut and black truffle risotto	48 euro 
Smoked potato gnocchi and freshwater whitefish with a hint of mountain pine essence	25 euro
Pumpkin and sage ravioli and cotechino pork ciccioli served with salsa verde dipping sauce	25 euro
Polenta flour pappardelle served with game ragout and crispy pücia bread	23 euro
Tyrolean grey cheese canederlo, a traditional dumpling, red and green cabbage and crispy Speck salad	23 euro
Spaghetti served in a tomato sauce accompanied by burrata, anchovy sauce, and sliced, crispy bread	20 euro

Second course

Deer à la Rossini (buttered spinach with pine nuts and raisins, foie gras and black truffle sauce)	53 euro
Breaded veal cutlet, salad, dried tomatoes, saffron and lemon emulsion	38 euro
Miso marinated sturgeon, celeriac spaghetti with baked apple	33 euro 
Trout browned in carrot butter made with carrots from our allotment, broccoli and lemon cous cous, caviar sauce	33 euro
Lemongrass marinated cockerel, Vietnamese crispy rice served with three sauces: BBQ, yakitori, and alla diavola sauce	28 euro
Soft-boiled egg, Osvaldo guanciale cured meat, Jerusalem artichoke, and hot taleggio cheese mousse	21 euro

Dishes to share

(reccomended for two people)

Tomahawk	
Tomahawk selected by Ballardini, in Trentino, aged for 60 days, with grilled vegetables	98 euro
40 minutes from order to table	

Chateaubriand

600 g heifer filet served in its demi-glace and with grilled vegetables	104 euro
45 minutes from order to table	

Veal (book at least 6 hours in advance)

Roasted veal shin with roast potatoes and baby spinach	78 euro
250 g per person	

Vacherin Mont d'Or

500 g of pure bliss – fondue cheese served with boiled potatoes, croutons, and seasonal vegetables	49 euro
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House soups

Ladin barley soup with Ladin turtres ravioli	18 euro 
Pasta e fagioli, rosemary oil	18 euro

Desserts

Kaiserschmarren pancake with vanilla ice cream and cranberry jam	16 euro
Cheesecake with a muesli base	14 euro
A memento from your holiday: tiramisu with a fluffy mountain milk whipped cream, rice biscuit base, Giamaica coffee, and fair trade cocoa shavings	14 euro 
Pistachio ice cream with dried fruit brittle	14 euro

Executive Chef Simone Cantafio

Sous Chef Fabio Garlini

Maitre Alessandro Lorenzato

Sommelier Vanessa Stani



3 Euros of this dish endorse the solidarity projects of the Costa Family Foundation onlus in Africa, India and Afghanistan. Giulan!