

## PERZEZIUN

### "CUORE DI BUE" CABBAGE

Whitefish mousse • chicory coffee sauce  
and wild mushroom tapioca pearls

### JERUSALEM ARTICHOKE

poached in red wine • with saffron and deer "osso buco" ravioli  
gremolada and bone marrow sauce

### BEETROOT

heirloom apple origami,  
kabayaki grilled eel and local "bonne femme" cider sauce

### CAULIFLOWER

white hummus • evaporated milk  
and dry-aged fatback cooked with Bleggiana walnuts

### FENNEL

fluffy mousse • caramelised chestnuts  
clementine sorbet and sour snow ice

## DELICACIES FROM OUR ALLOTMENTS

We work in harmony with Mother Nature and let her prepare our menu.  
For this reason, we may need to substitute some of the ingredients with variations



# TRASFORMAZIUN

## KOHLRABI

millefeuille • milk skin • crispy lardons  
warm Arctic char and pearls in fermented Osvaldo cooking fat

## PUMPKIN

roasted • iron drawn fileja pasta • devilled chicken jus  
yellow nutsedge and Blue di Bufala cheese

## ARTICHOKE

creamy risotto with veal tendons and 2019 reserve Alpine cheese  
and seasoned with black truffle

## BLACK SALSIFY

spaghetti seasoned with grilled rapeseed oil • mi cuit névis sturgeon fillet  
and Alpine tzatziki

## NAVET

glazed and poached with mandarin • garden salad with ginger  
white-clawed crayfish jus • chocolate and vin santo

## SHITAKE

spit-roasted Trentino-style • Val di Funes goose • Venetian-style liver au jus

## LAMB'S EARS

cooked crudaiola style • Villnösser Brillenschaf lamb,  
spicy Calabrian "sardella" dressing and toasted bread • Brussels sprouts in lemon

## DRIED FRUIT

brittle • fiordilatte ice cream • fig honey, antique apple varieties and pear infusion

Menu Perzeziun in 5 dishes • 129 Euro\*

Tasting experience of 4 glasses of wine • 55 Euro

Menu Trasformaziun in 8 dishes • 149 Euro\*

Tasting experience of 6 glasses of wine • 75 Euro

Cheese trolley selection • 20 Euro

To make your choice á la carte our chef Simone Cantafio is at your disposal:

3 dishes • 120 Euro

4 dishes • 140 Euro

\* the tasting menus are served for the entire table only.



5 Euro of the wine tasting experience endorse the solidarity  
projects of the Costa Family Foundation Onlus

