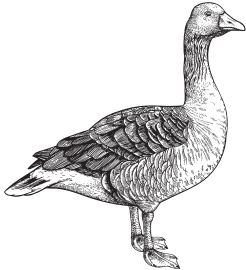


SEIT 1350		M E N U	APERITIVO CAMPARI ROSSO MOSSO
		12:00 P.M.- 09:00 PM	Campari, Rosso Mosso von Alois Lageder 12 ⁵⁰



RECOMMENDATION

GRILLED IBERICO PORK CHOP, APPROX. 300 G

with balsamic onions, bell pepper
ragout, rosemary potatoes and
port wine jus

46

Classics

BEEF TARTARE 23 / 29

120 / 200 GRAM

with mustard caviar and garden cress

VEAL LIVER OR VEAL SWEETBREAD

29

with mashed potatoes and onion sauce

WITH

spinach-chanterelle vegetables 9

OUT OF THE BUTTER PAN

WIENER SCHNITZEL OF LOCAL VEAL

36

DEEP FRIED CHICKEN 29

with potato salad, lamb's lettuce and
hand-stirred cranberries

STARTERS

HOUSE-SMOKED CATFISH 24

with green apple, Radicchio Treviso and walnut

BRAISED OVEN-ROASTED PEPPERS 19

with fresh goat's cheese, pistachio and basil

VENISON CARPACCIO 26

with ricotta, pistachios and grape-mustard sorbet

CLEAR BEEF BROTH 9

with a small veal liver dumpling or semolina dumpling

ZUCCHINI-SAFFRON FOAM SOUP 19

with crayfish praline

MAIN COURSES

GRILLED STURGEON FILLET 38

with green beans, artichokes, buttermilk foam and roasted hazelnuts

PAN-FRIED GOLDEN TROUT FILLET 36

with glazed kohlrabi, pickled elderberries, polenta and horseradish

HOMEMADE GUINEA FOWL RAVIOLI..... 32

with vermouth foam, vineyard peach and sautéed chanterelles

GRILLED ROMAINE HEART 32

with sautéed wild mushrooms, 18-month-aged mountain cheese and egg yolk

MEDIUM DONE SIRLOIN OF LOCAL BEEF 38

with creamy polenta, gremolata and fennel

CREAMY TOMATO RISOTTO..... 28

with Stracciatella di Burrata, black olives and basil

WITH 3 SCALLOPS +12