

## TASTING MENUS

### SEASON

Carne salada <sup>(9)</sup> with white asparagus, rocket and orange cream, and Grana shavings  
Green asparagus ravioli <sup>(1,3,7)</sup> with sous-vide egg, Grana, brown butter, and black truffle from Acqualagna  
Twice-cooked pork tenderloin <sup>(7,9,12)</sup> with mashed potatoes and crispy black cabbage

### REGION

Sous-vide egg <sup>(3,7)</sup> in Storo flour crust, on Casolet fondue from Val di Rabbi with black truffle from Acqualagna  
Chestnut Passerotti / Spätzle <sup>(1,3,7)</sup> with black truffle butter, Trentingrana, speck crumbs, and black truffle from Acqualagna  
Deboned rabbit <sup>(3,7,9,12)</sup> in traditional Trentino style with Storo polenta soufflé and Grana

### WILD

Duck speck on lamb's lettuce with clementines and balsamic vinegar  
Homemade tagliatelle <sup>(1,3,9,12)</sup> with venison ragù, Parmigiano from "Rossa" cows, and juniper air  
Venison fillet wrapped in speck <sup>(9)</sup> with braised red cabbage

Season Menu: €55

Region Menu: €55

Wild Menu: € 60

## STARTERS

Crostini with Rendena lard <sup>(1,11)</sup> acacia honey, and black pepper, €10

Aubergine parmigiana-style tart <sup>(7)</sup> with fresh tomato sauce and Grana foam, €14

Sous-vidé egg <sup>(3,7)</sup> in Storo flour crust on Casolet fondue from Val di Rabbi with black truffle, €16

“Trout cappuccino” in a glass <sup>(4,6,7)</sup>: salmon trout strips in soy sauce with red onion from Cannara, potato foam, and crispy smoked trout, €16

48-hour slow-cooked pork belly <sup>(9)</sup> with rosemary apple compote, fennel, and potato salad, €14

Carne salada <sup>(9)</sup> with white asparagus, rocket and orange cream, and fine Grana shavings, €18

Duck speck on lamb’s lettuce with clementines and balsamic vinegar, €16

## FIRST COURSES

Homemade tagliatelle <sup>(1,3,9,12)</sup> with venison ragù, parmigiano from “Rossa” cows, and juniper air, €22

Chestnut Passerotti / Spätzle <sup>(1,3,7)</sup> with black truffle butter, Trentingrana, crispy speck crumbs, and black truffle from Acqualagna, €24

Green asparagus ravioli <sup>(1,3,7)</sup> with sous-vidé egg, Grana, brown butter, and black truffle from Acqualagna, €22

## MAIN COURSES

Sardine trilogy <sup>(4)</sup>: gratinated with tomato and capers, in saor, and beccafico style, €20

Twice-cooked pork tenderloin <sup>(7,9,12)</sup> with mashed potatoes and crispy black cabbage, €22

Deboned rabbit <sup>(3,7,9,12)</sup> in traditional Trentino style with Storo polenta soufflé and Grana, €22

Twice-cooked guinea fowl breast <sup>(7,9,12)</sup> with mashed potatoes and seasonal vegetables, €22

Sea bass fillet Livorno-style <sup>(4)</sup> with tomato, olives, capers, and pine nuts, delicately scented with garlic, served with crushed potatoes and extra virgin olive oil, €32

Venison fillet wrapped in speck <sup>(9)</sup> with braised red cabbage, €35

### NOTES

**Sous-vidé or CBT: low-temperature cooking**

**\*: In certain seasons or due to limited availability, some products may be frozen.**

**All dishes are prepared using fresh ingredients and, for logistical reasons and to ensure high quality, are blast-chilled and stored at low temperature.**

**For allergen information, please ask our service staff.**