



5-Course-Gourmet Menu

PLEASURE meets **TRADITION!**

To start we offer
a **SPARKLING** aperitif

Beef tartar “Asia style”

pickled ginger | Teriyaki sauce | Tobiko caviar



Soup of carrots

Prosciutto chips | root straw



Pumpkin risotto

medium roast saddle of venison | fried oyster with herbs
cremolata | sour cherry ragout



Atlantic salmon

parsnip | sweet potato purée | wild broccoli | truffle potatoes



“Vinschgauer” apricot

buckwheat | sour cream | curd ice cream

