

AURUM

COLD STARTERS

King oyster mushroom quince thyme truffle	€ 28
3	
Raw yellowtail amberjack “alla pizzaiola” . . .	€ 26
4,6,10	
Scallop veal kidneys celery caviar	€ 28
1,4,7,10,12,14	
Beef tartar raspberries “Bagnetto Verde”	€ 29
1,3,6,7,11,12	

WARM STARTERS

Risotto chestnuts rosemary squid-”Weißwurst”	€ 24
2,4,6,7,12	
Spaghetti anchovies clementine ketchup	€ 22
1,4,6,7	
Spelt Pasta venison pil-pil chinotto vinegar	€ 22
1,2,4,6,7,12,14	
Pumpkin tortelli apple mustard hazelnut truffle	€ 25
1,3,7,8	

MAIN COURSES

Cod pumpkin glazed shallots	€ 28
1,4,6,7	
Lamb crispy crackling rye bread	€ 30
1,6,7,12	
Pigeon foie gras cauliflower	€ 32
1,6,7,12	
Beetroot à la Wellington	€ 25
1,3,7,8	

DESSERTS

Lupin coffee namelaka chocolate biscuit raspberry sorbet	€ 15
1,3,7,8	
Ricotta sphere orange alpine yogurt ice cream	€ 12
1,3,7,8	
Coconut spumone mango pistachio ice cream	€ 12
1,3,7,8	
Hazelnut cream chocolate mandarin sorbet	€ 12
1,3,5,7,8	

MENU Bolzano and surroundings

King oyster mushroom quince thyme truffle	
3	
Risotto venison ’nduja salt-candied lemon sage	
6,7,12	
Tortelli white rabbit ragout porcini mushrooms marjoram	
1,3,7,12	
Suckling pig in beer sauce carrot purée shiitake mushrooms	
1,6,7,12	
Lupin coffee namelaka chocolate biscuit raspberry sorbet	
1,3,7,8	
	75 euro per person

MENU A taste of the sea

Raw yellowtail amberjack “alla pizzaiola” . . .	
4,6,10	
Mixed pasta crustacean cream coconut lime	
1,2,6,7,8,12	
Cod pumpkin glazed shallots	
1,4,6,7	
	55 euro per person

MENU From fields to gardens

Chestnut salsify mustard Champagne beurre blanc	
1,3,6,7,8,12	
Pumpkin tortelli apple mustard hazelnut truffle	
1,3,7,8	
Beetroot à la Wellington	
1,3,7,8	
	50 euro per person

MENU From the forest to the sea . . .

Our Chef de Cuisine Michele Iaconeta has composed a seven-course menu for you - a culinary journey shaped by his personal signature.	
	110 euro per person

Bread & cover charge 3 euro per person

1 cereals | 2 crustaceans | 3 eggs | 4 fish | 5 peanuts and products thereof | 6 soybeans | 7 milk and products thereof | 8 tree nuts | 9 celery | 10 mustard | 11 sesame | 12 sulphur dioxide and sulphites |13 lupin | 14 molluscs