

AURUM

Cold Starters

King oyster mushroom Percoca Peach	
Thyme Truffle	/28
Trout Mustard Tarragon Hazelnut	/26
1,4,6,8	
Tartar of Alpine Grey Cattle Raspberries	
“Bagnetto Verde”	/29
1,3,6,7,11,12	

Warm Starters

Risotto Heirloom Tomato Basil Fermented	
Apricot	/22
6,7,12	
Fettuccine Butter Anchovy Colatura	
Grapefruit Licorice	
1,3,6,7	/22
Maccheroni Crab Kaffir Lime Leaves	
1,2,4,5,7,12	/24

Main Courses

Char Green Apple Chanterelles	/28
1,4,6,7,12	
Suckling Pig Beer Carrot Puree	
Shiitake Mushroom	/27
1,6,7,12	
Venison Pork Cracklings Rye Bread	/30
1,6,7,12	

Dessert

Lupin Coffee Namelaka Chocolate Sponge	
Raspberry Sorbet	/15
1,3,7,8	
Ricotta Sphere Lime Red Currants	
Yogurt Ice Cream	/12
1,3,7,8	
Coconut Spumone Mango Pistachio Ice	
Cream	/12
1,3,7,8	
Apricot dumplings Lotus Biscuit	
Ice Cream	/12
1,3,7,8	

Menu: From Forest to the Sea...

(Menu of seven freely composed courses by our head chef Michele Iaconeta)

Price per person 110 €

Menu: Bolzano and Surroundings

King oyster mushroom Loquat Thyme	
Truffle	
Risotto Venison 'Nduja Lemon Sage	6,7,12
Tortelli White Rabbit Goulash Porcini Mushrooms	
Marjoram	1,3,7,12
Suckling Pig Beer Carrot Puree	
Shiitake Mushroom	1,6,7,12
Lupin Coffee Namelaka Chocolate Sponge	
Raspberry Sorbet	1,3,7,8

Price per person 75 €

Menu: A Taste of the Sea

“Octopus ossobuco”	2,4,14
Spelt linguine turbot pil pil sauce chinotto	
vinegar smoked caviar	1,2,4,7,12,14
Meagre fish red drum fish capers salted lemon	2,4,7,12

Price per person 55 €

Menu: From Field & Garden

Albenga zucchini mint burrata truffle	7
Potato tortelli chanterelle mushrooms saffron	1,3,7
Crispy crusted aubergine basil corn	1,3,7,8

Price per person 50 €

Bread & cover charge /3€ per Person

1/Cereals (Gluten), 2/Crustaceans, 3/Egg, 4/Fish, 5/Peanuts and products thereof, 6/Soy, 7/Milk and dairy products, 8/Tree nuts, 9/Celery, 10/Mustard, 11/Sesame, 12/Sulphur dioxide and sulphites, 13/Lupin, 14/Molluscs