



APERITIVO

SPINACH DUMPLING

spinach, breadcrumb, gruyère, parmigiano reggiano, brown butter, chive. **V** \$15

FRIKADELLEN

german meatballs, gherkin, red onion, raclette cheese. \$16

TARTIFLETTE

potato cheese foam, bacon, onion, white wine, gherkin, ciabatta. \$18

HEUSUPPE

swiss herb soup, potato, cream, fig oil, alpine flowers, rye croutons. **V**, \$14

ROASTED CABBAGE

green cabbage wedge, bozner sauce, speck, chive, breadcrumb. \$16

SPECK DUMPLING

speck, breadcrumb, parmigiano reggiano, brown butter, chive. \$17

CAVIAR*

housemade crisp, shallot, herb quark cheese, egg yolk, chive. **GF**

select caviar **MP**

GF: Gluten Free,

V: Vegetarian,

DF: Dairy Free

*Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illness



glad we
it could get
up here! P.S. it is
out & back - so
plan for that. Enjoy!

INSALATA

BORMIO SALAD

artisan lettuce, anchovy dressing, parmigiano reggiano, pistachio, breadcrumb, herbs. \$14

BEET

chilled roasted beets, spruce tips, crème fraîche, mountain cheese, herbs. **V**, **GF**, \$15

ENDIVE

shallot, blueberry, mountain gorgonzola, hazelnut, huckleberry vinaigrette, chive.
V, **GF**, \$17



MAINS

ALPINE RISOTTO

leek, horseradish, duck yolk, black truffle.
GF, \$28

AUSTRIAN GOULASH

local beef, polenta, roasted brussels sprouts. **GF**, \$32

PESCE

arctic char fish, seasonal vegetables, trout roe, prosecco beurre blanc, fig oil. **GF**, \$42

SPÄTZLE

german noodle, mushroom, black garlic, pumpkin cream sauce, sage.
V \$27

DUCK CONFIT

duck thigh, spätzle, green apple, onion, cherry, apple glaze, hazelnut. **DF**, \$32

PORK SHANK

beer-braised pork shank, mustard, sauerkraut, herbs. **DF**, \$39