



APERITIVO

SPINACH DUMPLING

spinach, bread crumb,
gruyère, parmigiano reggiano,
brown butter. **V** \$15

ALPINE DIP

quark cheese, herbs, alpine spices,
caper, pretzel. **V** \$15

TARTIFLETTE

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

MOUSSE

german alpine cheese, truffle crumb,
vermouth, smoked trout roe. \$18

PORCHETTA SANDWICH

porchetta, gruyère, apple, fennel,
pickled cabbage, spiced quark. \$18

CUCUMBER

dill, crème fraîche, tomato cloud, sesame
seed, garlic, shallot. **V, GF**, \$16

CAVIAR

sourdough mini waffles, chive cultured
butter, champagne jelly, egg yolk,
caviar. \$22

GF: Gluten Free, **V:** Vegetarian,

DF: Dairy Free



Glad we
- it could get
up here! P.S. it is d
ed 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
crème fraîche, mountain cheese,
herbs, parmigiano reggiano.

V, GF, \$15

ENDIVE

shallot, blueberry, radicchio,
mountain gorgonzola, hazelnut,
blueberry vinaigrette, chive.

V, GF, \$17



MAINS

COPPA

pork, ricola glaze, beer-braised
red cabbage, mustard seed.

DF, \$32

SAUERBRATEN

beef short rib, polenta, crème
fraîche, jus, dill. **GF**, \$37

PESCE

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

BARLEY SPAETZLE

german noodle, mushroom, green
onion soubise, black garlic. **V** \$28

VENISON

parsley crumb, truffle, blackberry
mustard, fermented plum,
roasted vegetable demi. \$44

PORK SHANK

roasted pork shank, südtirol
sauce, sauerkraut, pickled shallot,
beer vinegar. **DF**, \$40

