



## APERITIVO

### SPINACH DUMPLING

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

### FRIKADELLEN

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

### TARTIFLETTE

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

### SOUPE

chilled pea mint soup, crème fraîche, speck powder, pea tendrils. **G.F.** \$14

### ALPE VERDE

seasonal vegetables, herb quark cheese, sesame seed, marigold. **V, G.F.** \$17

### WURST

sausage, polenta, hunter sauce, mushroom, herbs. \$18

### CAVIAR

housemade crisp, shallot, herb quark cheese, egg yolk

white sturgeon caviar 28g. \$95

select caviar **MP**

**G.F.:** Gluten Free,

**V:** Vegetarian,

**DF:** Dairy Free



## INSALATA

### BORMIO SALAD

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

### BEET

chilled roasted beets, spruce tip, crème fraîche, mountain cheese, herbs. **V, G.F.** \$15

### ENDIVE

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



## MAINS

### COPPA

pork, beer mustard honey sauce, warm german potato. **DF**, \$32

### SAUERBRATEN

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

### PESCE

arctic char fish, seasonal vegetables, trout roe, prosecco beurre blanc, chive oil. **G.F.** \$42

### SPAETZLE

german noodle, onion soubise sauce, local mushroom, black garlic, pickled spring onion. **V** \$26

### VENISON

parsley crumb, truffle, blackberry mustard, roasted vegetable demi, carrots. \$48

### PORK SHANK

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

