



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. **GF**, \$14

ALPE VERDE

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

WURST

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

CAVIAR

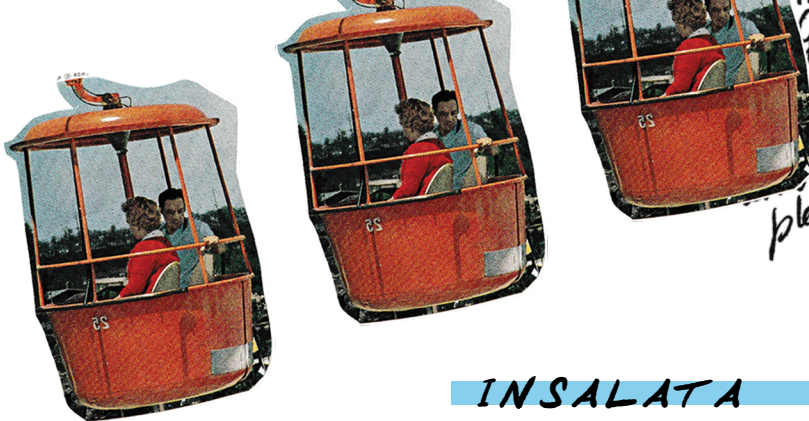
housemade crisp, shallot, herb quark cheese, egg yolk

select caviar **MP**

GF: 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, GF**, \$15

ENDIVE

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



MAINS

COPPA

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

SAUERBRATEN

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

PESCE

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

