



APERITIVO

SPINACH DUMPLING

spinach, bread crumb, gruyere, parmigiano reggiano, brown butter, chive. **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, gruyere, apple, fennel, pickled cabbage, spiced quark. \$18

WURST

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

CAVIAR

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

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 creme fraiche, mountain cheese, herbs. **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, creme fraiche, jus, dill. **GF**, \$37

PESCE

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

PUMPKIN SPAETZLE

german noodle, mushroom, squash, black garlic, pumpkin seed, brown butter, cream. **V** \$28

VENISON

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

PORK SHANK

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

