



The deep connection with our natural environment is the main ingredient of our dishes. In our kitchen, traditional mountain flavours are instilled with creativity and a contemporary twist. When the time is right, we personally pick the wild herbs and edible Alpine flowers which grow in the high-altitude meadows of the Giau Pass. We prepare, store and add them to our dishes using a mixture of traditional and innovative techniques.

In our dishes you could taste *Chenopodium Bonus Henricus* (Good-King-Henry, also known as poor-man's asparagus), *Allium Schoenoprasum* (Chives), *Allium Victorialis* (Wild garlic), *Nasturtium Officinale* (Watercress), *Alchemilla Vulgaris* (Lady's mantle), *Urtica Dioica* (Nettle), *Silene Vulgaris* (Bladder campion or Maiden's tears), Pino Mugo, Pino Cembro (local Pine), Abete (Fir), *Juniperus Communis* (Juniper), *Cetraria Islandica* (Iceland Lichen), *Gentiana Lutea* (Yellow Gentian), *Peucedanum Ostruthium* (Masterwort), *Rumex Acetosa* (Sorrel), *Thymus Serpyllum* (Wild Thyme), *Lotus Corniculatus* (Bird's-foot trefoil), *Trifolium Pratense* (Red Clover), *Myosotis* (Forget me not), *Epilobium Angustifolium* (Fireweed), *Leucanthemum Vulgare* (Daisy), *Calendula Officinalis* (Pot Marygold), *Taraxacum Officinale* (Dandelion), *Lactuca Alpina* (Alpine Sow-thistle), *Achillea Millefolium* (Yarrow), *Achillea Moschata*, *Veronica Persica* (Common Field Speedwell) and *Salvia Pratensis* (Meadow Sage).

The beautiful place that surrounds us is certainly a pleasure for the sight, but we would like to introduce our guests to the essence of Passo Giau also through the senses of smell and taste, in a pleasant and unique experience.

## Tasting menu

€ 80,00



Potato mousse with bear garlic, chanterelles and wild flowers

Spuma di patate all'aglio orsino, finferli, fieno e fiori



Dumplings with wild mountain spinach, salted eggnog  
and Jerusalem artichoke chips

Gnocchetti con Buon Enrico (spinacio selvatico di montagna),  
zabaione salato e chips di topinambur



Beef tenderloin with pan-fried porcini mushrooms with chives

Filetto di manzetta con porcini padellati



Sweet Ferdy - hay cream dessert, cranberry, spiced crumble, lichen

Dolce Ferdy - panna cotta al fieno, cranberry, crumble speziato, lichene

Cover charge 5€ - We kindly ask you to inform us of any food allergies and/or intolerances you may have. Frozen products may be used when necessary. Food allergens list is on the last page.

## Per iniziare



Potato mousse with bear garlic, chanterelles and wild flowers

Spuma di patate all'aglio orsino, finferli, fieno e fiori

€ 15,00



Egg with mountain cress, local cheese and black truffle

Frittatina al crescione, formaggio di Colle Santa Lucia e tartufo nero

€ 20,00



Tomato mush with pesto prepared with local herbs

Pappa al pomodoro con pesto di erbe del Giau

€ 18,00



Local venison tartare,

raspberry mayonnaise, mustard and sour red turnips

Tartare di cervo nostrano, maionese al lampone, senape e rape rosse acidulate

€ 25,00

Cover charge 5€ - We kindly ask you to inform us of any food allergies and/or intolerances you may have. Frozen products may be used when necessary. Food allergens list is on the last page.

## First courses (pasta and more)

€ 20,00



### Dolomitic “Amatriciana”: Mancini pasta with local smoked ricotta and bacon

Amatriciana Dolomitica (fusilli Mancini), ricotta affumicata di Colle Santa Lucia,  
pancetta nostrana



### Dumplings with wild mountain spinach, salted eggnog and Jerusalem artichoke chips

Gnocchetti con Buon Enrico (spinacio selvatico di montagna),  
zabaione salato e chips di topinambur



### Pasta (half paccheri) with porcini mushrooms

Mezzi paccheri ai porcini



### Wild celery broth, frittatina and morechelle mushrooms

Brodo di sedano selvatico, frittatina e morechelle



### Barley with chanterelles whipped with fir butter and cheese

Orzetto ai finferli mantecato al burro di abete e formaggio fresco

Cover charge 5€ - We kindly ask you to inform us of any food allergies and/or intolerances you may have. Frozen products may be used when necessary. Food allergens list is on the last page.

## Main courses (meat or fish)



Beef cheek with red wine and mashed potatoes

Guancia di manzo al vino rosso e purè di patate

€ 24,00



Beef tenderloin with pan-fried porcini mushrooms with chives

Filetto di manzetta con porcini padellati all'erba cipollina

€ 38,00



Venison cooked in local stone pine with plum chutney

Cervo cotto nel cirmolo con chutney di prugne

€ 34,00



Duck breast lightly smoked with Giau mountain pine,  
purple cabbage with raspberry, carrot cream

Petto d'anatra leggermente affumicato al mugo del Giau, cappuccio viola al lampone,  
crema di carote

€ 32,00



Herb-crusted ombrine fillet with escarole

Filetto di ombrina in crosta di erbe con scarola

€28,00

Cover charge 5€ - We kindly ask you to inform us of any food allergies and/or intolerances you may have. Frozen products may be used when necessary. Food allergens list is on the last page.

## Desserts €15,00



### Warm apricot and ginger pie with passion fruit ice cream

Tortino caldo di albicocche e zenzero con gelato al frutto della passione



### Chocolate “mushroom” with raspberry sorbet

Porcino di cioccolato Valrhona con sorbetto al lampone



### Crispy tiles with strawberries, chamomile ganache and coconut

Tegole croccanti con fragole, ganache alla camomilla e cocco



### Sweet Ferdy - hay cream dessert, cranberry, spiced crumble, lichen

Dolce Ferdy - panna cotta al fieno, cranberry, crumble speziato, lichene



### Apple Strudel with cream

Strudel di mele e crema

€12,00



### Vanilla gelato with warm raspberries

Gelato alla vaniglia con lamponi caldi

€10,00



### Sorbets trio

Tris di sorbetti della casa

€12,00

Cover charge 5€ - We kindly ask you to inform us of any food allergies and/or intolerances you may have. Frozen products may be used when necessary. Food allergens list is on the last page.

# ALLERGENI / ALLERGENS



1: Cereali contenenti glutine  
*Cereals containing gluten*



2: Crostacei e prodotti a base di crostacei  
*Crustaceans and products thereof*



3: Uova e prodotti a base di uova  
*Egg and products thereof*



4: Pesce e prodotti a base di pesce  
*Fish and products thereof*



5: Arachidi e prodotti a base di arachidi  
*Peanut and products thereof*



6: Soia e prodotti a base di soia  
*Soybeans and products thereof*



7: Latte e prodotti a base di latte (incluso lattosio)  
*Milk and products thereof (including lactose)*



8: Frutta a guscio  
*Nuts (+ almond, hazelnut, walnut, pistachio)*



9: Sedano e prodotti a base di sedano  
*Celery and products thereof*



10: Senape e prodotti a base di senape  
*Mustard and products thereof*



11: Semi di sesamo e prodotti a base di semi di sesamo  
*Sesame seeds and products thereof*



12: Anidride solforosa e solfiti  
*Sulphur dioxide and sulphites*



13: Lupini e prodotti a base di lupini  
*Lupin and products thereof*



14: Molluschi e prodotti a base di molluschi  
*Molluscs and products thereof*