



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, olio di sedano selvatico, finferli e fiori del Giau

Barley with fir butter and venison

Orzotto mantecato al burro di abete e salmì di cervo

Beef tenderloin with pan-fried porcini mushrooms with chives

Filetto di manzetta con porcini padellati

Wild celery pie, red turnip and yogurt ice cream

Tortina di sedano selvatico, rapa rossa e gelato allo yogurt

Per iniziare

Potato mousse with bear garlic, chanterelles and wild flowers

Spuma di patate all'aglio orsino, olio di sedano selvatico, finferli e fiori del Giau

€ 15,00

Egg with mountain cress, local cheese and our pan brioche

Frittatina al crescione di montagna con pan brioche e formai da Col

€ 20,00

Venison tartare, sour red turnip, fir mayonnaise,
mustard and onion sorbet

Tartare di cervo, rapa rossa acidula, mayonese all'abete,
senape, sorbetto alla cipolla

€ 23,00

Codfish trio: meatball, mantecato, tripe

Tre modi di baccalà: polpetta, mantecato, trippa

€ 24,00

Main dishes € 20,00

**Amatriciana Dolomitica: Mancini pasta
with local smoked ricotta and bacon**

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

**Fresh pasta filled with suckling pig, salted eggnog
Caramelle ripiene di maialino, zabaione salato**

**Crispy Lasagna with porcini mushrooms
Lasagnetta croccante ai funghi porcini**

**Nettle dumplings with gray cheese fondant
Gnocchetti di ortica con fondente di formaggio grigio**

**Barley with fir butter and venison
Orzotto mantecato al burro di abete e salmì di cervo**

**Giau's herbs "ramen"
Brodo alle erbe del Giau**

Main Courses

Beef cheek with red wine and mashed potatoes

Guancia di manzo al vino rosso e purè di patate

€ 23,00

Beef tenderloin with pan-fried porcini mushrooms with chives

Filetto di manzetta con porcini padellati

€ 35,00

Lamb chump, morel mushroom cream, and celeriac

Scamoncino d'agnello, crema di morchelle e sedano rapa

€ 28,00

Desalted cod cooked in charcoal, wild celery fondant, chenopodium

Merluzzo dissalato cotto al carbone, fondente di sedano selvatico, farinello

€ 30,00

Local venison smoked with pine, chips and salad

Cervo nostrano affumicato al cirmolo, patatine e insalatina

€ 28,00

Desserts € 15,00

Chocolate mushroom with raspberry sorbet

Ciocco fungo Valrhona con sorbetto al lampone

White chocolate and pistachio cremino, peaches and citrus sorbet

Cremino di cioccolato bianco e pistacchio, pesche e sorbetto agli agrumi

Wild celery pie, red turnip and yogurt ice cream

Tortina di sedano selvatico, rapa rossa e gelato allo yogurt

Apple Strudel with cream

Strudel di mele e crema

€ 12,00

Sorbets Trio

Tris di sorbetti

€ 10,00

Vanilla ice cream with hot raspberries

Gelato alla vaniglia con lamponi caldi

€ 10,00