



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 find *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 € 70,00

Egg with cress, local cheese and black truffle

Frittatina al crescione con “formai da Col” e tartufo nero

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Barley with nettle, grey cheese mousse, Jerusalem artichoke chips

Orzotto all'ortica, spuma di formaggio grigio, chips di topinambur

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Lamb skewer with mountain pine, turnip chips

Spiedino di agnello al mugo, chips di rape

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Raspberry crackers, raspberry, hay cream

Crackers di lampone, lampone, panna al fieno

Cover charge 5€ - We kindly ask you to inform us of any food allergies and/or intolerances you may have. The allergen table is available on the last page of this menu.

Frozen products may be used when necessary.

Starters



Potato mousse with bear garlic, chanterelles and wild flowers

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

€ 15,00



Egg with cress, local cheese and black truffle

Frittatina al crescione con "formai da Col" e tartufo nero

€ 22,00



Venison tartare, sour red turnip, fir mayonnaise, mustard

Tartare di cervo, rapa rossa acidula, maionese all'abete, senape

€ 23,00



Toasted pan brioche, lobster, guacamole, raspberry mayonnaise

Pan brioche tostato, astice, guacamole, maionese al lampone

€ 35,00

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First courses - € 18,00



Amatriciana Dolomitica: pasta with local smoked ricotta and bacon

*Amatriciana Dolomitica: Fusilli Mancini,
ricotta affumicata di Colle Santa Lucia, pancetta nostrana*



Fresh pasta filled with suckling pig, salted eggnog

Caramelle ripiene di maialino, zabaione salato



Crispy Lasagna with porcini mushrooms

Lasagna croccante ai funghi porcini



Barley with nettle, grey cheese mousse, Jerusalem artichoke chips

Orzotto all'ortica, spuma di formaggio grigio, chips di topinambur



Giau's herbs "ramen"

Brodo di erbe del Giau

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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 porcini mushrooms

Filetto di manzetta con porcini padellati

€ 35,00



Lamb skewer with mountain pine, turnip chips

Spiedino di agnello al mugo, chips di rape

€ 30,00



Alpine char with herb bread, fondant potatoes with wild celery

Salmerino alpino con pane alle erbe, fondente di patate al sedano selvatico

€ 25,00



Lightly smoked duck breast, beer-braised red cabbage, fir extract

Petto d'anatra leggermente affumicato, cappuccio viola brasato alla birra, estratto di abete

€ 26,00



Salt cod trio: traditional Veneto, cooked in oil, chilled purée

Il baccalà in 3 modi: alla Veneta, in olio cottura, gelato di baccalà

€ 30,00

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Desserts € 15,00



Yuzu cream with olive oil, chocolate crumble, peach

Crema di Yuzu all'olio d'oliva, crumble di cioccolato, pesca



Raspberry crackers, raspberry, hay cream

Crackers di lamponi, lampone, panna al fieno



White chocolate and pistachio cremino, apricots and citrus sorbet

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



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

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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