



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.

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. Allergen list is on the last page.

## Tasting Menu

€ 80,00

Cappuccino prepared with potatoes & porcini mushrooms and brioche  
Cappuccino di patate porcini e la brioche

Gnocchetti with wild garlic and venison ragout  
Gnocchetti all'aglio orsino e ragouttino di cervo

Pork ribs, fir tree molasses, wild celery potato cream,  
green sauce with Giau watercress  
Costine di maialino, melassa di abete, crema di patate al sedano selvatico,  
salsa verde al crescione del Giau

Warm Buchteln, zabaglione and cinnamon ice cream  
Buchteln caldo, zabaione e gelato alla cannella

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## Starters



Cappuccino prepared with potatoes & porcini mushrooms and brioche  
Cappuccino di patate e porcini e la brioche



Gently cooked egg, potato cream, chanterelles and black truffle  
Ovetto morbido, crema di patate, finferli e tartufo nero  
€ 24,00



Salad of puntarelle, fermented garlic, cashews  
Insalatina di puntarelle, aglio fermentato, anacardi  
€ 20,00



Toasted pan brioche, lobster & guacamole  
Pan brioche tostato, astice e guacamole  
€ 35,00



Lightly smoked venison, warm cannoli with porcini mushrooms  
Cervo leggermente affumicato, cannolo caldo ai porcini  
€ 25,00

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## First Courses € 20



Broth of roasted red onions, veal tongue, celeriac and horseradish  
Brodo di cipolle rosse tostate, lingua di vitello, sedano rapa e cren



Potato gnocchi with pine butter, venison ragout, mushroom cream  
Gnocchetti al burro di cirmolo, ragouttino di cervo in salmì, crema di porcini



Fresh pasta stuffed with suckling pig, savoury zabaglione  
and black cabbage  
Caramelle ripiene di maialino da latte, zabaione salato e cavolo nero



Mancini fusilloni pasta, smoked pancetta, pine oil, egg yolk and pepper  
Fusilloni Mancini, pancetta affumicata, olio di cirmolo, tuorlo e pepi

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## Main Courses



Beef cheek in red wine with mashed potatoes  
Guancia di manzo al vino rosso e purè di patate  
€ 24,00



Local venison meatballs with black cabbage and truffles  
Polpettine di cervo nostrano cavolo nero e tartufo  
€ 34,00



Veal fillet with mustard, puntarelle, Bernese sauce  
Filetto di vitello alla senape, puntarelle, Bernese  
€ 35,00



Guinea fowl breast with raspberry vinegar, chestnuts,  
polenta and savoy cabbage  
Petto di faraona all'aceto di lampone, castagne, polenta e verza  
€ 28,00



Pork ribs, fir tree molasses, wild celery potato cream,  
green sauce with Giau watercress  
Costine di maialino, melassa di abete, crema di sedano selvatico,  
salsa verde al crescione del Giau  
€ 26,00

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## Desserts € 15,00



Crème brûlée meringue with frozen raspberry

Creme brulée meringata con lampone ghiacciato



White chocolate and pistachio cremino, mandarin sorbet

Cremino di cioccolato bianco e pistacchio, sorbetto al mandarino



Yuzu curd, apple, meringue

Curd allo yuzu, mela, meringa



Warm mini buchteln, rum zabaglione, cinnamon ice cream

Mini buchteln caldo, zabaione al rhum, gelato alla cannella

Apple Strudel with custard



€ 12,00

Vanilla gelato with warm raspberries



€ 12,00

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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*