



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 € 73,00

Cappuccino prepared with potatoes and porcini mushrooms
with brioche

Cappuccino di patate e porcini e il suo cornetto

Pasta (Fusilli Mancini), crispy bacon, egg cream and pepper

Fusilli Mancini, pancetta croccante, crema d'uovo e pepi

Poké bowl with venison

Pokè bowl di cervo

Olive oil yuzu cream, pineapple and meringue

Crema di yuzu all'olio d'oliva, ananas e meringa

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



Gently cooked egg, potato cream, chanterelles and black truffle
Ovetto morbido, crema di patate, finferli e tartufo nero
€ 18,00



Cappuccino prepared wit potatoes and porcini mushrooms
with brioche
Cappuccino di patate e porcini e il suo cornetto
€ 15,00



Fennel cooked in orange, with a cream prepared with beans
and hazelnuts
Finocchio cotto all'arancio, con crema di fagioli e nocciole
€ 15,00



Pan brioche, lobster, caramelised onion, guacamole,
raspberry mayonnaise
*Pan brioche con astice, cipolla caramellata, guacamole e mayo al
lampone*
€ 34,00

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First Courses € 18,00



Double beef broth in Giau hay with passatelli
Doppio ristretto di manzo al fieno del Giau e passatelli



Beetroot gnocchi, broccoli mousse and cheese crumble
Gnocchi di rapa rossa, spuma di broccoli e crumble di formaggio



Pasta (Fusilli Mancini), crispy bacon, egg cream and pepper
Fusilli Mancini, pancetta croccante, crema d'uovo e pepi



Fresh pasta filled with suckling pig, salted eggnog, herbs purée
Caramelle ripiene di maialino, zabaione salato, passata di erbe



Barley with nettle and grey cheese mousse
Orzotto all'ortica e formaggio grigio

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Main Courses



Beef cheek with red wine and mashed potatoes

Guancia di manzo al vino rosso con purè di patate

€ 22,00



Poké bowl with venison

Pokè bowl di cervo

€ 25,00



Porto Santo Spirito cuttlefish with pumpkin and ginger

Seppioline Porto Santo Spirito, zucca e zenzero

€ 28,00



Veal rump with mustard, parsnip cream and black cabbage

Scamoncino di vitello alla senape, crema di pastinaca e cavolo nero

€ 28,00



Codfish “all'amatriciana” with white polenta

Lomo di baccalà all'amatriciana in olio cottura con polentina bianca

€ 25,00

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Desserts € 15,00



White chocolate cremino, dark chocolate crumble,
raspberry sorbet

Cremino di cioccolato bianco, crumble di cioccolato nero, sorbetto al lampone



Ricotta mousse, pistachio-orange ice cream
and sweet crisp pastry sheets

Mousse di ricotta, sfoglia croccante, gelato di pistacchio e arancio



Yuzu cream with olive oil, ananas and meringue

Crema di yuzu all'olio d'oliva, pineapple e meringa



Creme brûlée meringuee with frozen raspberry

Creme brûlée meringata con lampone ghiacciato



Apple Strudel with cream

Strudel di mele e crema

€ 12,00



Vanilla ice cream with hot raspberries

Gelato alla vaniglia con lamponi caldi

€ 10,00



Sorbets trio

Tris di sorbetti

€ 10,00

Allergeni / Allergens



A: Cereali contenenti glutine
Cereals containing gluten



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



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



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



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



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



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



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



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



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



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



O: Anidride solforosa e solfiti
Sulphur dioxide and sulphites



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



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