



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**

Gently cooked egg, potato cream, chanterelles and black truffle

Ovetto morbido, crema di patate, finferli e tartufo nero

Lamb dumplings with mountain herbs “pesto” and stracciatella

Tortelli di agnello al pesto di montagna e spuma di stracciatella

Venison in Giau’s hay and Jerusalem artichokes

Cervo al fieno del Giau e topinambur

Crème brûlée meringue with frozen raspberry

Crème brûlée meringata con lampone ghiacciato

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.

## Starters



Porcino: mushroom mousse and paté

Porcino: mousse di funghi e patè

€ 24,00



Gently cooked egg, potato cream, chanterelles and black truffle

Ovetto morbido, crema di patate, finferli e tartufo nero

€ 22,00



Salad of puntarelle, fermented garlic, cashews

Insalatina di puntarelle, aglio fermentato, anacardi

€ 20,00



Toasted pan brioche, lobster and guacamole

Pan brioche tostato, astice e guacamole

€ 35,00



Venison tartare, sour cream, onion sorbet

Tartare di cervo nostrano, panna acida, e sorbetto alla cipolla

€ 25,00



Lukewarm calf's head with vinegar and horseradish

Testina tiepida di vitello all'aceto e cren

€ 23,00

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## First Courses € 20,00



### Pumpkin soup with chestnuts

Crema di zucca con castagne



### Reduced broth in Giau hay with passatelli pasta

Brodo ristretto al fieno e passatelli



### Red turnip gnocchi, broccoli cream, smoked ricotta cheese

Gnocchi di rapa rossa, crema di broccoli, ricotta affumicata



### Lamb dumplings with mountain “pesto” and stracciatella

Tortelli di agnello al pesto di montagna e spuma di stracciatella



### Pasta (fusilli), smoked bacon, mountain pine oil, yolk

Fusilli Mancini, pancetta affumicata, olio di cirmolo, tuorlo



### Creamy barley with mountain pine and venison salmì

Orzetto mantecato al cirmolo e salmì di cervo

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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



Turbot with lemon and artichoke

Bianco di rombo al limone e carciofo

€ 35,00



Venison in Giau's hay and Jerusalem artichokes

Cervo al fieno del Giau e topinambur

€ 30,00



Veal with mustard, fir molasses and chard

Vitello alla senape, melassa di abete e biette

€ 30,00



Duck breast, plums and ginger

Petto d'anatra, prugne e zenzero

€ 32,00

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## Desserts € 15,00



Crème brûlée meringue with frozen raspberry

Crème brûlée meringata con lampone ghiacciato



White chocolate cremino, dark chocolate crumble and raspberry sorbet

Terra: cremino di cioccolato bianco, crumble di cioccolato nero  
e sorbetto al lampone



Yuzu cream with olive oil, spiced crumble and pineapple

Crema di Yuzu all'olio di oliva, crumble speziato e ananas



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

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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*