



THE TASTING ROOM

by Marcello Corrado

“EDEN HOLISTIC”

TUTTO ROSSO

Beetroot / onion sorbet / radicchio

ARTICHOKE

Artichoke / Topinambour / smoked eel extract / tamarind

GNOCCHI

Pusteria Valley potato gnocchi / spring vegetables / vegetable jus

CHAR

Passiria Valley char / chickpeas miso /
Terlano white asparagus / beer mustard seeds

APPLE

Apple / cinnamon / Jamaica pepper

5 course menu 130 €

Wine pairing 4 glasses 65 €

Non- alcoholic paring 4 glasses 40 €

Please note that menu is served as a shared experience for the entire table.
We appreciate your understanding.

“LOCAL HOMAGE”

TUTTO ROSSO

Beetroot / onion sorbet / radicchio

BREAD

Leavened bran fenugreek bread / goat's cheese / horseradish

SWEETBREAD

Breaded veal sweetbread / carrot mousse / black lemon powder

STURGEON

Passiria Valley sturgeon / caviar /
leaf spinach / Champagne vinegar sauce

FESTONI

Festoni “Pastificio Vicidomini” / Funes Valley goose ragout

VENISON

Saddle of venison San Genesio / morel mushrooms /
black truffle / green asparagus

5IFTY 8IGHT

Chocolate from Merano / juniper / raspberries / lemon

7 course menu 160 €

Wine pairing 4 glasses 65 € / 6 glasses 85 €

Non- alcoholic paring 4 glasses 40 €

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