THE TASTING ROOM

by Marcello Corrado

VAL PASSIRIA SALMON TROUT

in Kombūjime | frozen fennel meringue | salmon trout caviar | green juice

SEVEN-GRAIN NATURAL SOURDOUGH BREAD

goat cheese | horseradish

KOHLRABI TAGLIATELLA

root vegetable consommé | Alpine liquorice

ARTICHOKE

glazed eel | Tare sauce | Jerusalem artichoke | tamarind

GNOCCHI

Val Pusteria potato | San Genesio hare „in Salmì“

SADDLE OF VENISON

in crepinette | black truffle | morels | kale fumé | black salsify

LANGHE HAZELNUT

chestnut creamy mousse | lotus

Menu in 8 courses | 230 €
Menu in 5 courses | 170 €
Salmon trout I Artichoke I Gnocchi I Saddle of venison I Hazelnut
The Tasting Menu is served for the entire table.