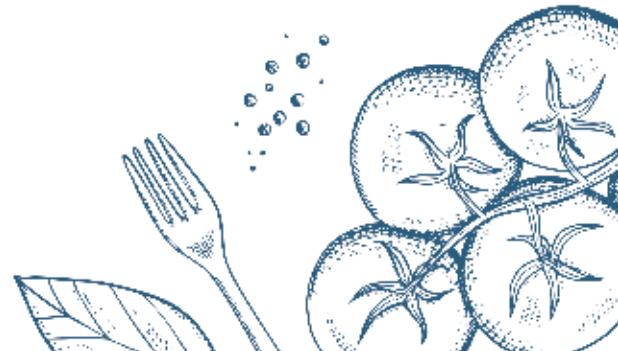


# Welcome



“One cannot think well, love well,  
sleep well, if one has not dined well”

*Virginia Woolf*



# Trentino tradition

## APPETISERS

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Lard with hot croutons (A)	€ 12,00
Chopping board of speck with cucumber and horseradish	€ 12,00
Carpaccio of carne salada with rocket and Trentingrana cheese (CG)	€ 13,00
Luganega with porcini mushrooms in oil	€ 10,00

## FIRST COURSES

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Strangolapreti Trentina Style (ACG)	€ 13,00
Spätzle with smoked bacon and flakes of Pratomagno cheese (ACG)	€ 13,00
Canederli with broth (ACG)	€ 12,00
Canederli with porcini mushrooms and Fontal cheese from Val di Fiemme (ACG)	€ 14,00
Deer tortelli* with bilberry and porcini mushrooms (ACG)	€ 13,00
Garganelli with walnut pesto and Arctic char julienne (ACDGH)	€ 13,00

## MAIN DISHES

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Potato tortel* with a platter of local cold cuts malga cheese and vegetables (ACG)	€ 20,00
Fillet of veal with bacon and Pinot Grigio "Zeni" (AG)	€ 20,00
Cooked Salted meat with beans "en concia"	€ 17,00
Beef fillet with local porcini mushrooms (A)	€ 24,00

Cover charge € 2,00 per person



# Our grill

## THE MEATS

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Sheep roasts* with herb oil	€ 17,00
Sliced Grigia Alpina with Hawaiian black salt	€ 22,00
Veal paillard	€ 16,00
Beef fillet	€ 22,00
Grilled vegetables and local cheese (G)	€ 16,00

## GRILLED FISH

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Filleted rainbow trout from Lake Garda (D)	€ 16,00
Salmon fillet (D)	€ 20,00
Tuna fillet (D)	€ 22,00

## SIDE DISHES

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Souté potatoes	€ 6,00
French fries* (A)	€ 5,00
Grilled vegetables	€ 8,00
Spinach* with butter and pine nuts (GH)	€ 6,00
Salad buffet	€ 6,00

Cover charge € 2,00 per person

