

LA STÜA DE MICHI L

## TRASFORMAZIUN

---

### GENTLY

chard stuffed with perch tartar • white soup of vegetables from our garden  
soft crafun of barbecued aubergines

### GATHERED IN THE WOODS FROM KARIN AND LORENZO

dolomitics mashrooms enriching the local potatoes panzerotti  
smoked scamorza sauce • mountain pine oil

### DEDICATED TO MAMA PATTY

mountain leeks baked in foil to cream the risotto c black truffle  
hen roe • horseradish rabbit jus

### FISHED IN THE MOUNTAIN WATRERS

gently coocked trout fillet • chicory from the garden in the crudaiola way  
grilled rapeseed oil jus

### MELTING AND EMBRACING

beef royale country way • japanese style marinated marinda tomatoes  
muscovado jam and demi-sel butter

### BACK FROM A JOURNEY

San Cassiano double fiordilatte parfait  
crystallised apple and almond • cherry sorbet

---

The tasting menu and any variations will be served for the whole table

---

### DELICACIES FROM OUR GARDENS

We work in symbiosis with nature; she is the one who prepares our menu,  
therefore some ingredients may be varied.

On request we can offer a vegan menu, as well as gluten-free and lactose-free dishes.  
Those who wish to inquire about possible allergen presence can contact our staff.



LA STÙA DE MICHI L

## ATRES STORIES

from farmers and small producers our extra courses

*Our extra menu changes daily,  
visit us to discover them!*

### MENU TRASFORMAZIUN

6 courses • 180 Euro

For any changes to the Transformaziun menu, please consult the restaurant staff

IN THE À LA CARTE SELECTION, BE GUIDED

BY OUR CHEF SIMONE CANTAFIO

Minimum of three courses to choose from the tasting menu at €60 per dish

or from the extra courses

TASTING OF 6 GLASSES

• 100 Euro

TASTING OF 4 GLASSES

• 75 Euro

WINE TASTING MAHATMA

4 wine glasses • 180 Euro



5 Euro of the accompanying wine will be  
donated to the Costa Family Foundation