# LA STÜA DE MICHIL

## TRASFORMAZIUN

## RAISED IN VAL DI FUNES

goose and gently caramelised onion • crispy tutra South Tyrolean condiments • clear broth

## BETWEEN LAND AND SEA

fresh pasta bottoni stuffed with Adriatic prawns • mint artichokes pecorino cheese • pork belly veils

### DEDICATED TO MAMA PATTY

celeriac to cream the risotto • black truffle • yolk flakes horseradish rabbit jus

## BREAD, SALAMI AND...

golden scallops • garden puntarelle in freshness Colfosco egg dressing

## KNOWN AS "THE DOLOMITES"

melting snails in their gravy • cabbage roulade country style

## BRILLENSCHAF LAMB

cooked on the grill • all cauliflowers in contrast oriental scented sauce

#### AN 80'S BREEZE

tangerine from our Calabrian garden • filled with citrus fruit curd cream white chocolate veil • iced salad

#### EVERGREEN

winter fruit and vegetable salad • creamed white chocolate green celery 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 STÜA DE MICHIL

# ATRES STORIES

from farmers and small producers our extra courses

# Jur extra menu changes daily, Sisit us to discover them!

#### MENU TRASFORMAZIUN

8 courses • 190 Euro

5 courses • 170 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 €50 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



