



THE EARTH IS ALIVE

THE WINTER GARDEN

vegetables from our farmer friends, cooked, raw and marinated
roasted root sauce, tasty crafun

DOLOMITI-HOKKAIDO

double stuffed Val di Funes goose ravioli in yakitori, roasted leeks
hot broth of slowly grilled farmhouse onions

DEDICATED TO MAMMA PATTY

celeriac to cream the risotto
black truffle, hen roe, horseradish rabbit jus

FIRE AND FLAMES

the 'aburi' cooked redfish fillet, artichokes and braised marrow
bonne-femme sauce with saké

ALL IN CONTRAST

the grilled local beef slice, shallots in red wine
pumpkin bbq, Japanese curry wrap sauce

I'M NOT THE BIANCANEVE'S APPLE...

all the local apples in colours, textures and different flavours to discover
a journey through an iconic ingredient of our region

6 courses • 190 Euro

Minimum of three courses to choose from the tasting menu at a price of **60 Euro** per dish
Minimum of three courses to choose from the extra menu at the indicated price

TASTING OF 6 GLASSES

• 120 Euro

MAHATMA TASTING OF 4 GLASSES

• 180 Euro

❖ **5 EURO** OF THE WINE TASTING WILL BE DONATED TO THE COSTA FAMILY FOUNDATION

THE TASTING MENU AND ANY VARIATIONS WILL BE SERVED FOR THE WHOLE TABLE