## LA STU゚~ DE MICHPL

## TRASFORMAZIUN

## RAISED IN VAL DIFUNES <br> goose and gently caramelised onion $\bullet$ crispy tutra <br> 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 $\bullet$ cabbage roulade country styleBRILLENSCHAFLAMB cooked on the grill • all cauliflowers in contrast oriental scented sauce
AN 8O'S BREEZE
tangerine from our Calabrian garden • filled with citrus fruit curd cream white chocolate veil • iced salad

EVERGREEN
winter fruit and vegetable salad $\bullet$ creamed white chocolate green celery sorbet

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

## DELICACIES FROM OUR GARDENS

## LA STU゚ー DE MICHPL <br> ARES STORIES

from farmers and small producers our extra courses

## Our extra menu changes daily, Visit us to discover them!

MENUTRASFORMAZIUN
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 • 18o Euro


