

LA STÙA DE MICHIŁ

TRASFORMAZIUN

CUCUMBER

with toasted sesame gomasio • crispy lamb belly from the Funes Valley
gochujang scented • green gazpacho sorbet

PEPPER

grilled and embracing • to cream the paccheri from Pastificio Mancini
cod sashimi with mountain chimichurri

DOLOMITE MUSHROOMS

sautéed • monte riserva cheese to cream the risotto
sweetbreads delicately lacquered with Japanese curry and lime

CARROTS

from Harald's garden in giardiniera style • sansho pepper leaves
eel ballotine and mangaliza mortadella • red wine and rue jus
the inevitable fried gnocco

SUMMER TRUFFLE

larded and baked under the ashes • beans from the garden
wrapped in pusterese potato crêpe • creamy jus of caramelized onions

ASPARAGUS LETTUCE

golden from the grill • flakes of yolk from the Colfosco farm • caesar dressing
grilled slice of local veal

MELON

all its varieties • scented with mountain flowers
iced strawberry consommé from Val Martello

APRICOT

macerated in Sauternes and then in compote • yeast parfait
toasted cereal bread crunch • morning fior di latte ice cream

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 MICHIŁ

PERZEZIUN

FENNEL

poché with crudaiola • sorbet of wild thyme blossom • aburi mackerel fillet
roasted peaches • crispy goat cheese puff from La Valle

TOMATO

candied • casareccio bread • gently blended to fill red pasta ravioli
red shrimp from Ortigia • clear broth with the scents of a fish grill

EGGPLANT

into very fine steamed fillets • slice of mediterranean catch
flavored in tandoori sauce • alpine tzatziki with the scent of marigold flowers

PUMPKIN

creamy and roasted hazelnuts • small leek salad with cherry vinegar
fillet of Paduan moult duck • smoked jus

FIGS

in a symphony of consistency, temperature and contrasting flavors
leaves immersed in a fragrant essence • Günther's forest honey

MENU TRASFORMAZIUN

8 courses • 185 Euro*

TASTING OF 6 WINE GLASSES

• 100 Euro

MENU PERZEZIUN

5 courses • 165 Euro*

TASTING OF 4 WINE GLASSES

• 75 Euro

WINE TASTING MAHATMA

4 wine glasses • 180 Euro

IN THE À LA CARTE SELECTION, BE GUIDED

BY OUR CHEF SIMONE CANTAFIO.

3 dishes • 150 Euro

4 dishes • 175 Euro

**the chosen tasting menu is served for the whole table*



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

