



Alpine-Mediterranean cuisine: light, pleasurable & full of taste

Veal slices with tuna sauce, parmigiano cheese
and fried cappers

Melon with Prosciutto ham
and brown bread chips

Fresh pasta as desired - with tomatoes, pesto, meat ragout,
carbonara, arrabbiata or all'aglio e olio

Carpaccio of carne salada with arugula,
parmigiano cheese and asparagus

Smoked salmon tartare on cucumber carpaccio

White asparagus with cooked ham, new potatoes
and Bolzano sauce

Wienerschnitzel of veal with cranberries,
potato-cucumber salad or French fries

Pink roasted beef ribeye 280 g with arugula, cherry tomatoes,
parmesan shavings and balsamic vinegar

Forktender veal cheek braised in local Lagrein red wine with potato
purea, vegetables and herb sauce

If ordered in advance, we grill meat from the premium butcher's shop "Damini" (Italy's only Michelin-starred butcher's shop) and we serve it with grilled vegetables and herbal butter or sauce bernaise as well as roasted potato or French fries or thick sweet potato fries:

Bistecca alla Fiorentina - juicy Italian T-bone steak "selection Damini" with bone for 2 person 1100 gram

Tomahawk steak from Black Angus "selection Damini" with bone for 2 person 1100 gram

Tender veal chop "selection Damini" 300 gram with bones

Beef entrecôte 250 gram „selection Damini“

Tiramisù Irma

Pannacotta Selection Irma

Cheese plate
Selected, matured cheeses from Italy and France
with chutneys and mustards
3 varieties / 5 varieties