



THE TASTING ROOM

by Marcello Corrado

“EDEN HOLISTIC”

TUTTO ROSSO

Beetroot / onion sorbet / radicchio

VENISON

Venison / celeriac / mandarin

MUSHROOMS

Local king oyster mushrooms / peach / vegetable jus / tamarind

FETTUCCINE

“Grano arso” burnt wheat fettuccine / longfin tuna / frigitello peppers / Sansyo pepper

CHAR

Passiria Valley char / apricot / escarole / daikon

AVOCADO

Italian organic avocado ice cream / Tequila / corn / cucumber / white chocolate

6 dishes 130 €

Wine pairing 4 glasses 50 €

No wine pairing 4 glasses 38 €

Please note that for organizational reasons, the tasting menu is served for the entire table only. We appreciate your understanding.

“LOCAL HOMAGE”

TUTTO ROSSO

Beetroot / onion sorbet / radicchio

SWEETBREAD

Veal Sweetbread Milanese style / carrot mousse / black lemon powder

BREAD

Naturally leavened bran and fenugreek bread, goat’s cheese / horseradish

QUAIL

Organic quail from “Oberfreihof” farm San Genesio / scallop / thyme zabaglione / green beans

SPAGHETTO

Hay Spaghetti from “Pastificio Vicidomini” / fermented alpine farm butter / finger lime / Passiria Valley trout caviar

SADDLE OF VENISON

Saddle of venison / celeriac / salted strawberries / pickled cherries

5IFTY 8IGHT

Chocolate from Merano / juniper / raspberries / lemon

7 dishes 150 €

Wine pairing 4 glasses 50 € / 5 glasses 60 € / 6 glasses 70 €

No wine pairing 4 glasses 38 €

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