



**COOK THE MOUNTAIN**

## THE DOLOMITES WELCOME

“FRICO”

—

ROSA DI GORIZIA

—

WAFFLE

—

SMOKED DANUBE SALMON

—

YOUR BREAD



Chef de Cuisine: Norbert Niederkofler  
Sous Chef: Michele Lazzarini  
Chef Pâtissier: Andrea Tortora  
Chef de Service & Sommelier: Christian Rainer

## MENU SIGNATURE DISHES OF ST. HUBERTUS

The Menu is served for the whole table only

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WHITE FISH TARTARE

SNAILS

RISOTTO & GRAUKÄSE

BEETROOT GNOCCHI

MOUNTAIN BEEF FILET COOKED IN HAY

CAFFÈ i TIERRA

Menu "COOK THE MOUNTAIN", Euro 250, beverages not included  
Menu "SIGNATURE DISHES OF ST. HUBERTUS", Euro 200, beverages not included

Wine Pairing  
Sommelier's Choice, from Euro 180  
6 glasses, Euro 110

Kindly inform our service team about any allergies or intolerances.  
Fish served raw or not fully cooked is processed in compliance with EC 853/2004 regulation.

## MENU COOK THE MOUNTAIN

The Menu is served for the whole table only

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TOMATO?

EEL, ROOTS & HAY

TROUT, WILD BERRIES, BLACK GARLIC & GENTIAN

RAVIOLI, MOUNTAIN CHEESE, CHICKEN BROTH & BARBERRY

ORZOTTO, BUTTERMILK & FENUGREEK

VEAL TONGUE & CRANBERRIES

CALF'S TRIPES

PIGEON, KOJI SAUCE & BLADDER CAMPION

OR

LAMB FROM THE ISARCO VALLEY

GIANDUJA DUMPLING & CHESTNUTS

MILK RICE & PEAR IN RED WINE