

COOK THE MOUNTAIN

OUR IDENTITY

A JOURNEY THROUGH TIME

2010

HERB SALAD FROM LOCAL ORGANIC FARMERS

2016

WHITE FISH TARTARE

2017

EEL & CHAMOMILE

2017

RAVIOLI
WILD SPINACH & KEFIR

2008

ORZOTTO
MOUNTAIN HERBS & LEMON VERBENA

2017

PIGEON FROM THE WOODFIRED GRILL
SWISS CHARD AND HOME MADE MISO

2017

APPLE STRUDEL

2009

ENROSADIRA

ROSA
ALPINA

ST. HUBERTUS

RESTAURANT

A' LA CARTE

FIRST STARTERS

2016
WHITE FISH TARTAR

2015
SNAIL GARDEN

2017
MOUNTAIN HERB SALAD

SECOND STARTERS

2016
DANUBE SALMON "ALLA MUGNAIA"

2017
EEL & CHAMOMILE

DISH OF THE YEAR 2016
CALF TRIPES

"PRIMI PIATTI"

2011
ORZOTTO
MOUNTAIN HERBS & LEMON VERBENA

2017
RISOTTO
GRAUKÄSE & BRAISED ONIONS

2013
BEETROOT GNOCCHI
BEER SOIL & DAIKON CREAM

2017
RAVIOLI
WILD SPINACH & KEFIR

MAIN DISHES SERVED IN TWO COURSES

2017
SUCKLING PIG FROM THE AURINA VALLEY
BELLY & SANDWICH

2017
LAMB FROM THE ISARCO VALLEY
RACK & "ARROSTICINO"

2017
MOUNTAIN BEEF
FILLET & BRAISED OXTAIL

2017
FREE RANGE DUCK
BREST & THIGH

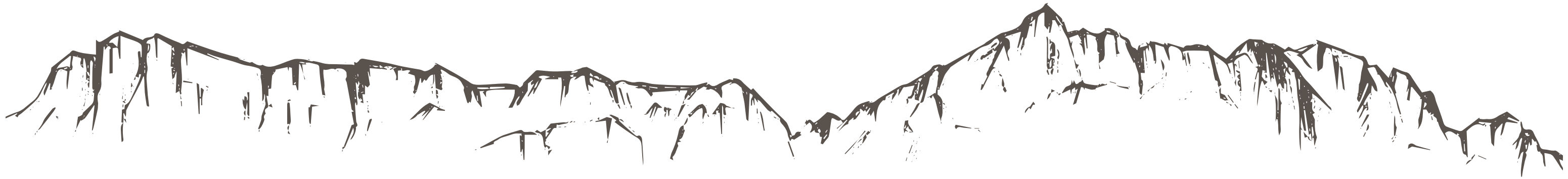
OUR IDENTITY – A Journey through Time
8 courses, Euro 195, beverages not included

Tasting Menu served for the whole table only.
We propose a wine pairing,
illustrated at the beginning of the Wine List

A' LA CARTE
3 courses, Euro 120, beverages not included
4 courses, Euro 145, beverages not included
5 courses, Euro 170, beverages not included

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





The consistent evolution of
COOK The MOUNTAIN
brought me to reduce my pastry to the essence:
genuine and natural.

Andrea Tortora
Chef Pâtissier

2015
RASPBERRIES, WOODRUFF & YOGURT

2017
SOUR CREAM SOUFFLE'
STRAWBERRIES & ELDERFLOWER

2017
RICE PUDDING
APRICOTS & PEARS IN RED WINE

2008
TARTE TATIN
SERVED WITH HOMEMADE VANILLA ICE-CREAM

CHEESE SELECTION

MELUS mignon

Cow Raw Milk
Origin: Normandy / France
Type: soft cheese
Refinement: apple brandy, powdered dried apples, hazelnuts

KLOAZNKAS mignon

Cow Raw Milk
Origin: Normandy / France
Type: soft cheese
Refinement: pear brandy, powdered dried pears

SISSI

Cow Raw Milk
Origin: South Tyrol / Alto Adige
Type: soft cheese

SILVA

Cow Raw Milk
Origin: South Tyrol / Alto Adige
Type: soft cheese

RUSTICO di BRAIES

Cow Raw Milk
Origin: South Tyrol / Alto Adige
Type: semi-hard cheese

BERGKÄSE VORARLBERG

Cow Raw Milk
Origin: Austria
Type: hard cheese

NOAGNLALICH mignon

Cow Raw Milk
Origin: Veneto
Type: hard cheese, vegetal rennet
Refinement: in barrels, covered with mountain hay for 1 month.

MONTGOMERY's CHEDDAR

Cow Raw Milk
Origin: England
Type: hard cheese

SARNER BLU

Cow Raw Milk
Origin: South Tyrol / Alto Adige
Type: semi-hard cheese

CARUBLU'

Cow Raw Milk
Origin: Schleswig-Holstein / Germany
Type: blue cheese
Refinement: rum, cocoa beans

GOLDEN mignon

Cow Raw Milk
Origin: Styria / Austria
Type: blue cheese
Refinement: dried marc of raisin wine