



**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 TARTARE

2015  
SNAIL GARDEN

2017  
MOUNTAIN HERB SALAD

## SECOND STARTERS

2016  
DANUBE SALMON & FRESH PEAS

2017  
EEL & CHAMOMILE

DISH OF THE YEAR 2016  
CALF'S TRIPE

## "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  
CRISPY LOCAL SUCKLING PIG & SPINACH  
PIG'S HEAD SANDWICH

2017  
LAMB FROM ISARCO VALLEY & NETTLES  
"ARROSTICINO" with MOUNTAIN- THYME

2017  
MOUNTAIN BEEF FILLET & WILD GARLIC  
BRAISED OXTAIL

2017  
FREE RANGE DUCK & WILD ASPARAGUS  
COUP AU VIN & MUSHROOMS

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

Tasting Menu exclusively realized for the entire table.  
We propose a dedicated wine tasting,  
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 Patissier

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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