



COOK THE MOUNTAIN

THE DOLOMITES WELCOME

WAFFLE

—

LAMB HAM

—

FRICO

—

SMOKED CHAR

—

GRANITA

—

YOUR BREAD

Chef de Cuisine: Norbert Niederkofler
Sous Chef: Michele Lazzarini
Chef Pâtissier: Andrea Tortora
Chef de Service & Sommelier: Lukas Gerges



MENU SIGNATURE DISHES OF ST. HUBERTUS

The Menu is served for the whole table only

WHITE FISH TARTARE

SWEETBREAD, BITTER HERBS & PINE

RISOTTO, WILD SPINACH, KEFIR & SHEEP

BEETROOT GNOCCHI

LAMB FROM THE ISARCO VALLEY

YOGURT & RASPBERRIES

Menu "SIGNATURE DISHES OF ST. HUBERTUS", Euro 200, beverages not included
Menu "SIGNATURE DISHES OF ST. HUBERTUS", with cheese, Euro 230, beverages not included

Wine Pairing
6 glasses, Euro 110
8 glasses, Euro 150

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

TOMATO?

MUSHROOM

EEL & SMOKED BROTH

TROUT "MUGNAIA STYLE"

ORZOTTO, FENUGREEK, GOAT BUTTER & CHICORY – COFFEE POWDER

RAVIOLI, MOUNTAIN CHEESE & CHICKEN BROTH

VEAL TONGUE & RED CRANBERRIES

CALF'S TRIPE

PIGEON, KOJI SAUCE & BLACK CRANBERRIES

BREAD & MILK

THE APRICOT

Menu "COOK THE MOUNTAIN", Euro 250, beverages not included
Menu "COOK THE MOUNTAIN", with cheese, Euro 280, beverages not included