



COOK THE MOUNTAIN

THE DOLOMITES WELCOME

SMOKED CHAR

—

FRICO

—

LAMB TARTARE

—

WAFFLE

—

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, SMOKED PUMPKIN, KEFIR & SHEEP

BEETROOT GNOCCHI

LAMB FROM THE ISARCO VALLEY

MONTE BIANCO

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?

EEL & SMOKED BROTH

TROUT "MUGNAIA STYLE"

ORZOTTO, FENUGREEK, GOAT BUTTER & POWDER OF CHICORY – COFFEE

RAVIOLI, MOUNTAIN CHEESE & CHICKEN BROTH

VEAL TONGUE & RED CRANBERRIES

CALF'S TRIPE

SUCKLING PIG'S HEAD

PIGEON, KOJI SAUCE & BLACK CRANBERRIES

STRAWBERRY GRAPES & RICOTTA

NĚI & SURĚDL

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