



Friday, 14th January 2022

Our Chef has selected for you today:

Red Wines		
7711	Lagrein Bozen Kellerei Bolzano (BZ)	€ 19,00
7713	Pinot Nero Blauburgunder Kellerei St. Michael Eppan Appiano (BZ)	€ 25,00
8574	Novicello Rosso Istituto Agrario Fondazione Mach S. Michele all'adige (TN)	€ 25,00

White Wine		
8547	Müller Thurgau Viach Cantina Corvée Cembra Lisignago (TN)	€ 21,00
8119	Sauvignon Lahn Kellerei St. Michael Eppan Appiano (BZ)	€ 22,00
8550	Kerner Cantina Manni Nossing Bressanone (BZ)	€ 25,00

Rose Wine		
8558	Chiaretto Saottini Azienda Agricola Saottini Daniele (BS)	€ 19,00
8580	Pinot Nero Rosè Kellerei St. Michael Eppan Appiano (BZ)	€ 21,00

Champagne e Spumanti		
8504	S. Vigilio Spumante Dolce Cantine Cavit Ravina di Trento	€ 21,00

To begin

Marinated Swordfish with Onion and
Juniper Berries

First course

French Onion Soup with Paprika Bread
Croutons

or

Ham and Cheese Lasagna

or

Linguine Pasta with Rocket, Mussels and
Potatoes

Second course

Stewed Wild Boar Bites

or

Trout Fillet with Thyme and Capers

or

Polenta with Gorgonzola Cheese

Our Dessert Selection

Crème Brûlée with Maple Syrup

If you have special dietary needs or some desire, we will do the
possible to satisfy you!

"Buon Appetito" from the
Ravelli family and the team