

Alpenroyal Gourmet Restaurant

*This restaurant represents a dream come true,
the result of my passion that becomes reality
and comes together in the dish
to fulfill your gastronomic desires and fuel your culinary passions.
My cuisine and my dishes are made of small containers
of shapes, tastes and colours that are contrasting but at the same time complementary.
Every creation contains an idea, which is connected with the season, the time and the respect for nature.
This is what a dish means to me. Enjoy yourselves!*

The Executive Chef Felice Lo Basso

By my side...

Mario (Sous Chef)

Roberto

Domenico

Angelo

Fausto

Rosario

Marco

Francesca

Domenico

The oil I selected for you is...

*Leccino extravergine biologico D.o.p.
Azienda Agricola "Colline di Marostica"*

*Guests are kindly asked not to use their mobile phones
during the tasting so as not to disturb the other guests.*

**We inform our guests that frozen products could be used in the preparation of our dishes.*

Summer 2011

Starters.....

*Wagyu beef tartare with oriental dressing,
served with vegetable and fruit dip, Apulian ricotta cheese*
Euro 22,00

*Salt cod carpaccio with vegetable catalana,
black olive slush and extra virgin olive oil foam*
Euro 25,00

*„Un po' modoro“!
Tomato creation served with buffalo mozzarella, smoked anchovies and basil,
garlic ice cream and brown bread sauce*
Euro 20,00

*Millefeuille of red tuna and marinated goose foie gras
served with crispy pine nut biscuit and red onion jam*
Euro 25,00

*Raw red prawns from Sicily flavored with ginger,
served with crunchy baby fennel and Apulian burrata cheese*
Euro 25,00

*Calf's tongue and head with herb goat cream,
beer vinegar sorbet and brioche loaf*
Euro 22,00

Pasta, risotti and soups...

Shrimp dumplings in boletus mushroom consommé, fresh scallion and lemon
Euro 22,00

*Tortelli egg pasta stuffed with courgette sabayon,
served on a lobster cream with grated black summer truffle*
Euro 25,00

Chitarra egg pasta with garlic, chili pepper and fish ragout, served with crayfish essence
Euro 22,00

*Herb potato dumplings with ragout of rabbit, chanterelle mushrooms and Golden Gel cheese cream
(homage to Mario Berardi)*
Euro 20,00

*Lemon carnaroli risotto with scampi carpaccio,
quenelles of buffalo ricotta cheese and caper powder*
Euro 25,00

Main dishes...

*Roasted rack of lamb on a smoked apricot cream,
fried ravioli stuffed with borage and lavender, ricotta cheese pudding*
Euro 30,00

*Veal fillet wrapped with beetroot leaves and boletus mushrooms,
cream of dried broad beans and blueberry jelly*
Euro 30,00

*Red mullets deep-fried in tempura batter,
on mint mashed potatoes and red pepper sorbet*
Euro 28,00

*Wild sea bass cooked on its skin,
served with fine salad of green apple, walnuts, fresh almonds and yoghurt sauce*
Euro 30,00

*Roast slices of Nebraska beef "Parmesan style"
with layered vegetable terrine and juniper sauce*
Euro 32,00

Desserts...

The crispy Planet...!
Euro 15,00

*White chocolate and pistachio terrine
wrapped with mango leaves in syrup, cocoa waffle*
Euro 15,00

*Creamy mascarpone parfait filled with hazelnut sauce,
white coffee ice cream*
Euro 15,00

Spiced green apple trifle with coconut ice cream
Euro 15,00

*Crunchy pistachio cylinder with fresh cheese and honey bavarois,
chocolate sorbet*
Euro 15,00

Tasting Menu

Pleasure and tradition according to the Chef's inspiration...

Amuse - bouche

*Frothy cappuccino of smoked potatoes with ground and lake eggs,
candied lemon and goat's milk cloud*

Buckwheat lasagnetta with nettles, speck and alpine cheese

*Crispy knuckle of suckling pig
served with potato waffle and mountain mushrooms, celeriac cream*

The Apple!

Homage to the South Tyrolean queen of fruit

Euro 65,00

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Tasting Menu

Raw fish at high altitude!

Gin Tonic with cucumber foam, wild oyster and lemon caviar

Grilled watermelon with raw scallops, pea shoots and pecan nuts

Puttlesfish, caviar and gold... in a smoke cloud!

Dentex carpaccio with poppy seeds, sea urchin ice cream and coconut milk

*Langoustine with aubergine and burrata cheese parmigiana,
black olive powder*

Prickly pear sorbet in almond and orange waffle, pink grapefruit mousse

Euro 95,00

Tasting menus cannot be modified because of the complexity of their preparation and are meant for the entire table.

Raw fish has been subjected to blast chilling for 24 hours in order to avoid bacteria infections.