

Dear guests, Prinoth family and staff are glad
to welcome you at the Restaurant "Le Stuben".

*"Dear Guests,
this winter in order to fulfill your taste requirements
I decided to create a menu inspired by the products of our area,
respecting the local tradition which I am very fond of,
while maintaining a classic gourmet cuisine with high-quality fresh products..
Enjoy!"*

The Executive Chef Felice Lo Basso

The Executive Chef Felice Lo Basso and his staff suggest :

STARTERS

My South Tyrolean appetizer... (a journey among tastes and consistencies of our territory)	Euro 20,00
Salt cod creamed with potatoes, served with fried quail egg, pork belly and herb cream	Euro 19,00
Deer bites in a smoke cloud! served with fried "polenta" cornmeal mush, quince cream and mixed watercress sprouts	Euro 19,00
Potato crackers with sautéed spinach, local speck and mountain cheese with truffle honey	Euro 19,00
Carpaccio of lightly smoked salmon trout with orange, yoghurt and green apple	Euro 18,00

SOUPS

Barley and spelt soup according to the rustic recipe	Euro 10,00
Cream of potato and Savoy cabbage soup with porcini mushrooms, smoked pork belly and buttered brown bread cubes	Euro 10,00

PASTA AND RISOTTI

Bread dumplings in different tastes and colors! served with melted butter and Parmesan cheese	Euro 17,00
Risotto creamed with mint pesto sauce served with roasted pike-perch fillet and raspberries cooked in red wine sauce	Euro 18,00
Buckwheat tortelli pasta stuffed with wild boar meat, served on a Jerusalem artichoke cream with bio-carrot chips and juniper sauce	Euro 18,00
Potato gnocchi stuffed with porcini mushrooms served with "guanciaie" bacon with thyme butter and black truffle	Euro 19,00

MAIN DISHES

Roasted sea bass fillet in sauté of artichokes, cherry tomatoes and new potatoes	Euro 26,00
Veal fillet wrapped in speck served with a mountain cheese crust, panache of mushrooms and asparagus	Euro 25,00
Venison chop in a pepper crust on mashed potatoes flavored with Tahitian vanilla and baby Swiss chard with soy	Euro 26,00
Slow-cooked ox cheek served in its pan with braised vegetables and whole wheat polenta cornmeal mush	Euro 24,00

DESSERTS

"Kaiserschmarren" omelette pancakes with cranberries and almonds served with gingerbread ice cream	Euro 15,00
Mixed citrus fruit trifle with caramelized dried fruit, mint ice cream and yoghurt mousse	Euro 16,00
The apple!.....tribute to South Tyrol's queen of fruit	Euro 15,00
Warm chocolate pie with coconut heart, banana ice cream and vanilla sauce	Euro 16,00
Puff pastry bouchè with pine flavored Chantilly cream and fresh wild berries	Euro 16,00

SPECIALITY IRANIAN CAVIAR

Caviar Asetra 30 gr.	Euro 300,00
Caviar Asetra 50 gr. (on order 3 days)	Euro 490,00
Caviar Beluga 30 gr. (on order 3 days)	Euro 590,00
Caviar Beluga 50 gr. (on order 3 days)	Euro 960,00
Buckwheat flour blinis, served with salmon, tartar, snow, Brie cheese and caviar	Euro 180,00
Beef carpaccio with truffle and rosti with smoked salmon and caviar	Euro 290,00

Minimum order 2 people (also different dishes)