

ALPENROYAL

Gourmet Restaurant

"I know of no more admirable occupation than eating, that is really eating.

Appetite is for the stomach what love is for the heart.

The stomach is the conductor,

who rules the grand orchestra of our passions, and rouses it to action.

The bassoon or the piccolo, grumbling its discontent or shrilling its login,

personify the empty stomach for me.

The stomach, replete, on the other hand, is the triangle of enjoyment or the kettledrum of joy.

As for love, I regard her as the prima donna par excellence,

the goddess who sings cavatinas to the brain, intoxicates the ear, and delights the heart.

Eating, loving, singing and digesting are, in truth,

the four acts of the comic opera known as life,

and they pass like the bubbles of a bottle of champagne.

Whoever lets them break without having enjoyed them is a complete fool".

G. Rossini

Enjoy your meal!

The Executive Chef Mario Porcelli

At your service

Vittorio

Dmytro

By my side

Domenico (Sous Chef)

Pasquale (Pâtissier)

Francesco

Simone

Angelo

Andrea C.

Emanuel

Andrea D.T.

Stefano

Andrea C.

Luca

The oil I selected for you is

Particella 34

"Pianogrillo" farm, Ragusa - Sicily

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

Our Tasting Menus

Evolving Tradition

It is a journey of tastes from South to North of Italy with the products that earth and sea offer us during this period of the year

Calvisius sturgeon, Granny Smith apple, Baikal caviar, lemongrass, hibiscus and red berries

Suckling pig, Sharon persimmon, Swedish turnip, cabbage and jamón ibérico

Legumes, spelt, red prawn from Mazara, Shiitake mushrooms and limequat

Wholemeal dumplings, lamb from Villnöss Valley, blueberries, Tubla cheese and lemon thyme

Black cod, Roman cabbage, Southern poplar mushrooms and late red chicory

Iced coconut sphere, Zacapa rum, mango and cocoa

Menu 6 courses – Euro 120,00 per person

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

Tribute to the Dolomites

A journey of tastes and textures that characterize my philosophy in the territory

South Tyrol Wagyu beef, rhododendron honey, Dijon mustard and chestnuts from Corzes

Schlutzkrapfen from South Tyrol

Venison, soil, pear, Noagnlailich cheese and mugnoli broccoli

Ricotta cheese dumplings, raspberries, redberries and pan pepato ice cream

Menu 4 courses – Euro 100,00 per person

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

Starters

Calvisius sturgeon,
Granny Smith apple, Baikal caviar, lemongrass, hibiscus and red berries
Euro 31

Suckling pig, Sharon persimmon, Swedish turnip, cabbage and jamón ibérico
Euro 32

South Tyrol Wagyu beef,
rhododendron honey, Dijon mustard and chestnuts from Corzes
Euro 33

The Beetroot...
Euro 26

Balfegò tuna fish,
spillo squids, S. Spirito scampi and finger lime
Euro 33

Pasta and risotti

Acquerello rice,
lovage, toothfish and Hokkaido pumpkin
Euro 31

Schlutzkrופן from South Tyrol
Euro 26

Monograno Felicetti Spaghetti,
sea urchin and sea truffles, plankton, samphire and black garlic
Euro 31

Wholemeal dumplings,
lamb from Villnöss Valley, blueberries, Tubla cheese and lemon thyme
Euro 29

Legumes, spelt,
red prawn from Mazara, Shiitake mushrooms and limequat
Euro 27

Main dishes

Blue abalone,
Adriatic octopus, codium, apple, celery and lemon
Euro 41

Venison, soil, pear,
Noagnlailich cheese and mugnoli broccoli
Euro 40

Black cod,
Roman cabbage, Southern poplar mushrooms and late red chicory
Euro 39

Bahlmann veal,
mushrooms, Jerusalem artichokes and orange
Euro 40

Sicilian purple artichoke,
potato, organic carrot and truffle
Euro 28