

# 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*

Francesco  
Leonardo

*By my side*

Domenico (Sous Chef)  
Pasquale (Patisserie)  
Marco  
Simone  
Roberto

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

# *Evolving Tradition*

*A journey of tastes from South to North  
with Italian and international products that earth and sea offer us during this period of the year*

Tuna ventresca,  
fennel, orange and bulgur  
Euro 52,00

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Pork hock  
Jamón de Bellota, airbag of red turnip and tangerine  
Euro 48,00

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Fregola “like a risotto”,  
crustaceans, shellfish, yuzu and plankton  
Euro 50,00

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Spiga of red turnip,  
bison from Trasimeno and organic carrot  
Euro 49,00

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Black cod from Alaska  
Calvisius caviar and Dakota dill  
Euro 58,00

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Callebaut chocolate,  
amaretto and citrus fruits  
Euro 30,00

*Menu 6 courses  
Euro 175,00 per person*

*Wine pairing 6 glasses  
Euro 90,00 per person*

# *Tribute to the Dolomites*

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

Gröstel of Wagyu from Renon  
Euro 46,00

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Ravioli of partridge,  
beechwood extract and nettle  
Euro 45,00

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Lamb from Val di Funes,  
“Tito” speck, raspberry and wild herbs  
Euro 56,00

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Apple  
Euro 31,00

*Menu 4 courses  
Euro 145,00 per person*

*Wine pairing 4 glasses  
Euro 60,00 per person*

# *Earth*

*Delicate creations, born from the nature  
transformed in art*

Hokkaido Pumpkin

Euro 39,00

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Pappardelle of burnt wheat,  
black truffle and butter from Valin farm

Euro 50,00

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Egg

Euro 36,00

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Yoghurt, caramel and raspberry

Euro 30,00

*Menu 4 courses*

*Euro 120,00 per person*

*Wine pairing 4 glasses*

*Euro 58,00 per person*

Our Executive Chef Mario Porcelli has created 3 tasting menus  
that cannot be modified due  
the complexity of their preparation  
and are meant for the entire table.

*Some fresh products of animal and plant origin are subject to a blast chilling on site  
in order to guarantee the quality and the safety, according to HACCP plan - Reg. CE 852/04 and Reg. CE 853/04.*