

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

By my side

Domenico (Sous Chef)

Pasquale (Pasticcere)

Francesco

Simone

Angelo

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

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,
his caviar, watermelon, lemongrass, asparagus and ibiscus
Euro 37,00

Suckling pig,
white smoked Speck ham I.G.P, peach and soy
Euro 38,00

Beetroot ravioli,
oxtail, courgette flowers and Canestrato cheese
Euro 36,00

Purple carrot dumplings,
venison, blueberries und juniper
Euro 36,00

Alaskan Black cod,
cherries, chanterelle and samphire
Euro 47,00

Iced coconut sphere,
Zacapa rum, mango e cocoa
Euro 26,00

*Menu 6 courses
Euro 135,00 per person*

Tribute to the Dolomites

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

Wagyu beef from Renon,
fennel and rhododendron honey mustard
Euro 40,00

Schlutzkrופן
from South Tyrol
Euro 35,00

Deer Filet,
red berries and alpine cheese in buckwheat tempura
Euro 47,00

Ricotta cheese dumpling,
raspberries, blueberries and gingerbread ice cream
Euro 25,00

Menu 4 courses
Euro 115,00 per person

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