

Dear Guest,
Family Prinoth and staff
are pleased to welcome you.

"...The bar has always been the ideal place to taste a good coffee or tea, to drink an aperitif or to meet friends, to have a chat or a business appointment... According to me it has also become the ideal place to fulfil all the cravings of your taste buds with small snacks and dishes belonging to the Ladin and Dolomites' tradition, surrounding you with an atmosphere that only this hotel corner can offer you. Have a good time!"

The Executive Chef

Chef Mario Porcelli and his team recommend:

STARTERS AND SNACKS

Plate of local cuts served with small Schüttelbrot and apple horseradish sauce	Euro 21
Norwegian salmon tartar, hazelnuts, tangerine, avocado and sour cream	Euro 24
 Selection of mixed local cheeses with home-made jams and chutneys	Euro 22

OUR SALADS

Caesar salad	Euro 18
Rocket salad with roasted prawns, feta cheese, black olives, confit tomatoes and red sauce	Euro 19
 Wild salad with walnut, avocado, pear, green olive and sweet - sour dressing	Euro 18

SANDWICHES

 Vegetarian - served with potato rosti (Wholemeal bread, grilled aubergine-courgette-bell pepper, basil and smoked scamorza cheese)	Euro 15
Classic club sandwich (tomato, chicken cooked at low temperature, mayonnaise, pepper, lettuce, scrambled eggs, roasted bacon) - 20 min. waiting time	Euro 21
Toast with cooked Prague ham and cheese	Euro 12
Piadina ~ flatbread from Romagna, stuffed with Squacquerone fresh cheese from San Patrignano, Parma ham and arugula	Euro 15
Hamburger "Alpenroyal" with French fries	Euro 21

WARM DISHES

Speck canederli in beef broth with vegetables	Euro 18
 Homemade Tagliatelle noodles with porcini and truffle	Euro 22
Maccheroncini with lemon, seafood and chickpeas	Euro 21
Milanese veal chop with French fries and cranberry jam	Euro 25
Grilled fish fillet (sea bass, gilthead sea bream, salmon) with stewed vegetables with thyme	Euro 30
Entrecôte Nebraska with baked potatoes	Euro 33
 Grilled vegetables with alpine cheese in a buckwheat tempura batter, mustard and honey sauce	Euro 20

DESSERTS

Crème Caramel	Euro 12
Apple - cinnamon pie with vanilla sauce and pine nut ice cream	Euro 14
Mixed bowl of yoghurt and wild berries, mint ice cream	Euro 14
Warm chocolate cupcake with candied oranges and coconut	Euro 14

SPECIALITY IRANIAN CAVIAR

(on order 3 days)

Caviar Asetra 30 gr.	Euro 300
Caviar Asetra 50 gr.	Euro 490
Caviar Beluga 30 gr.	Euro 590
Caviar Beluga 50 gr.	Euro 960
Buckwheat flour blinis served with Balik salmon tartare, cucumber and sour cream*	Euro 60
Beef carpaccio with truffle and potato rösti*	Euro 60

*Both dishes have to be served with a caviar portion
Minimum order 2 persons (also different dishes)