

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

### The Executive Chef Mario Porcelli and his team recommend:

#### OUR STARTERS AND SNACKS

Plate of South Tyrolean speck and alpine cheese served with small Schüttelbrot, apple horseradish sauce and pickles	Euro 22
Caesar Salad (lettuce, chicken cooked at low temperature, eggs, bacon, parmesan flakes and bread croutons)	Euro 20
 Vegetarian - served with potato rosti (wholemeal bread, grilled aubergine-courgette-bell pepper, basil and smoked scamorza cheese)	Euro 17
Classic Club Sandwich (ca. 20 min. waiting time) (tomato, chicken cooked at low temperature, mayonnaise, peppers, lettuce, scrambled eggs, bacon)	Euro 23
Toast with cooked Prague ham and cheese	Euro 14
Piadina - flatbread from Romagna - stuffed with Squacquerone fresh cheese from San Patrignano, Parma ham and arugula	Euro 16
Hamburger “Alpenroyal” with French fries	Euro 28

## OUR WARM DISHES

	Pumpkin and ginger cream soup, Schüttelbrot and speck	Euro 22
	Homemade Tagliatelle with porcini and truffle	Euro 24
	Breaded veal cutlet with French fries and cranberry jam	Euro 25
	Grilled fish fillet (sea bass, gilthead sea bream, salmon) with stewed vegetables with thyme	Euro 33
	Entrecôte Nebraska with baked potatoes	Euro 35
	Grilled vegetables with alpine cheese in a buckwheat tempura batter, mustard and honey sauce	Euro 22

## OUR DESSERTS

	Apple - cinnamon pie with vanilla sauce and pine nut ice cream	Euro 16
	Mixed bowl of yoghurt with wild berries and mint ice cream	Euro 16
	Warm chocolate cupcake with candied oranges and coconut	Euro 16

## 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)