

Dear Guests,
Prinoth family and staff are glad
to welcome you at the Restaurant "La Mont"

"Dear Guests,
this winter in order to fulfill your taste requirements I decided to create a menu inspired by
the products of our area, respecting the local tradition which I am very fond of, while
maintaining a classic gourmet cuisine with high-quality fresh products..
Enjoy!"

The Executive Chef Mario Porcelli

Discovering the tradition....

STARTERS

Whitefish, spicy bread, beetroot, yogurt and shallot	Euro 22
Beef carpaccio from South Tyrol, foie gras, pumpkin and green apple	Euro 25
 Dolomitic crouton with mushrooms, alpine cheese, truffle, tomato and basil	Euro 22
Plate of local cold cuts served with Mini-Shuttlebroot and apple horseradish sauce	Euro 21
Norwegian salmon tartar, hazelnuts, tangerine, avocado and sour cream	Euro 24
 Selection of local cheeses with home-made jams and chutneys	Euro 22

OUR SALADS

Caesar salad	Euro 18
Salad of arugula with roasted prawns, feta cheese, black olives, confit tomato and pink sauce	Euro 19
 Wild salad, walnuts, avocado, pear, green olives, sweet and sour dressing	Euro 18

FIRST COURSES

Speck canederli with Samont cheese cream and buon enrico wild spinach	Euro 19
 Pumpkin cream, chestnuts and Yerbes cheese	Euro 19
Potato gnocchi with borage, pioppini mushrooms, roe deer, organic carrots and red berries	Euro 21
Rye flour fagottini stuffed with pikeperch, artichokes and roman cabbage	Euro 20
 Homemade tagliatelle with porcini and truffle	Euro 22

MAIN COURSES

Salmon trout, leek soup and lemon thyme vegetables	Euro 28
English beef fillet in an alpine cheese crust, smoked bacon, sautéed potatoes and panache of vegetables	Euro 32
Venison chop, cumin cabbage and spätzle with nettle	Euro 31
Grilled fish fillet (sea bass, gilthead bream, salmon), stewed vegetables with thyme	Euro 30
Nebraska entrecôte with baked potatoes and herb butter	Euro 33
 "Alpenroyal" hamburger with french fries	Euro 21
Yellow "polenta", porcini praline and buon enrico wild spinach	Euro 21

DESSERT

Ricotta canederlo with chocolate, raspberry and custard	Euro 15
Mixed bowl of yoghurt with wild berries and mint ice cream	Euro 14
Apple-cinnamon pie with vanilla sauce and pine nut ice cream	Euro 14
Warm chocolate cupcake with caramelized orange and coconut	Euro 14
Sorbet (tangerine, pear and strawberry)	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
Carpaccio of beef with truffle and potato rösti*	Euro 60

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