


**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....


OUR STARTERS

South Tyrolean beef tartar, foie gras, pumpkin and green apple	Euro 29
 Dolomitic crouton with porcini mushrooms, alpine cheese, truffle and radicchio	Euro 26
Plate of South Tyrolean speck and alpine cheese served with Mini-Schüttelbrot bread, apple horseradish sauce and pickles	Euro 23
Wild salmon marinated with mountain pine essence, red beet, orange, sour cream and nuts	Euro 27


OUR SALADS

Caesar salad (lettuce, chicken cooked at low temperature, eggs, bacon, shaved parmesan, bread croutons)	Euro 25
Mixed salad with crispy sole, olives, sunflower seeds, berries and yogurt	Euro 28

OUR FIRST COURSES

Tortelloni with red beet pasta filled with pikeperch, artichokes and smoked Jerusalem artichoke	Euro 25
Mushrooms cream soup with Tubla cheese dumplings and speck	Euro 26
Pumpkin gnocchi with venison ragout, spinach and pioppini mushrooms	Euro 26
 Homemade tagliatelle with porcini and truffle	Euro 28

OUR MAIN COURSES

Roasted whitefish, spätzle with Good King Henry, red cabbage and quince	Euro 34
Beef goulash, milk potatoes and porcini mushrooms	Euro 36
Deer tagliata with polenta from Storo, berries and organic carrot	Euro 35
Grilled fish fillet (sea bass, gilthead bream, salmon), stewed vegetables with thyme	Euro 36
Canadian Beef Sirloin Steak with baked potatoes and herbs butter	Euro 36
“Alpenroyal” hamburger with french fries	Euro 28
 Grilled vegetables with Camembert Bio Alto Adige (Psairer Dairy Farm) and dill mayonnaise	Euro 26

OUR DESSERTS

Mixed bowl of yoghurt with wild berries and mint ice cream	Euro 16
Apple-cinnamon pie with vanilla sauce and pine nut ice cream	Euro 16
Warm chocolate cupcake with caramelized orange and coconut	Euro 16
Sorbet (tangerine, pear and strawberry)	Euro 16

SPECIALITY IRANIAN CAVIAR

(upon order 3 days before)

Caviar Kaluga Amur 30 gr.	Euro 200
Caviar Kaluga Amur 50 gr.	Euro 300
Caviar Calvisius 30 gr.	Euro 250
Caviar Calvisius 50 gr.	Euro 350
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)