


**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**

Salad of cherry tomatoes, white tuna, buffalo mozzarella and oregano		Euro 23
Piadina from Romagna (culatello of Zibello, squacquerone cheese and arugula)		Euro 26
“Alpenroyal” Hamburger (tomato, iceberg lettuce, alpine cheese, sauce tartare and french fries)		Euro 28
Classic Club Sandwich (approx. 20 min. waiting time) (tomatoes, chicken cooked at low temperature, paprika mayonnaise, lettuce, scrambled eggs, bacon)		Euro 28

## OUR WARM DISHES

Organic potato cream soup, summer vegetables, savory and dark bread	  	Euro 22
Tagliatelle of fresh pasta, porcini mushrooms and truffle		Euro 30
Potato gnocchi with emilian ragout		Euro 22
Grilled sea bass fillet with thyme vegetables and sweet-sour sauce		Euro 38
Sirloin of Black Angus with baked potatoes and herb butter		Euro 39
Breaded veal cutlet, fried potatoes and cranberry jam		Euro 28
Fried vegetables with different dips (soia, sweet-sour and chilli)		Euro 23

## OUR DESSERTS

Tart (fresh seasonal fruits and pastry cream)		Euro 9
Sacher (sponge cake, apricot and chocolate)		Euro 9
Tiramisù (mascarpone, coffee and cocoa)		Euro 9
Maritozzo (custard and whipped cream)		Euro 9
My Strudel (shortcrust pastry, apple, raisins, cinnamon)		Euro 9

## SPECIALITY IRANIAN CAVIAR

(upon order 3 days)

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
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)*



vegetarian



vegan



gluten-free



local