

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 also 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 brigade de cuisine recommend:

OUR SALADS

Arugula salad with prawns, feta cheese, olives and confit tomato	Euro 25
Venison Carpaccio with cabbage and cumin, red fruits and speck from Alto Adige	Euro 23
Caesar Salad	Euro 23
 Mixed salad with avocado, walnut, pear, olive, sweet and sour dressing	Euro 21

OUR APPETIZER

Traditional platter of cold cuts and cheeses served with rye bread and apple horseradish sauce	Euro 22
Norwegian salmon tartar with hazelnut, avocado, apricot and sour cream	Euro 23
Carpaccio of South Tyrol beef, Philadelphia cheese with basil, popcorn, dried tomato sauce and balsamic vinegar	Euro 25

OUR SANDWICHES

Classic club sandwich (20 min. preparation time)	Euro 22
Toast with Prague ham and cheese	Euro 13
Piadina - flatbread from Romagna - stuffed with Squacquerone fresh cheese from San Patrignano, Parma raw ham and arugula salad	Euro 15
Hamburger „ALPENROYAL” with French fries	Euro 21

OUR STARTERS

 Fresh tagliatelle with porcini mushrooms and black truffle	Euro 24
 Cold tomato soup with whole soba noodles, basil pesto sauce, vegetables and Barlotti buffalo's mozzarella mousse	Euro 22
Rye flour dumplings with whitefish, asparagus and organic carrot	Euro 22
Beetroot opened ravioli with veal ragout, Scamorza cheese and chanterelle mushrooms	Euro 21

OUR MAIN COURSES

Wienerschnitzel with French fries and cranberry jam	Euro 28
Grilled gilthead bream fillet with mixed vegetables flavoured with thyme and basil sauce	Euro 30
Deer chops with cranberry, spinach and sautéed potatoes	Euro 35
 Soft polenta cream with Vezzena cheese in buckwheat batter, local mushrooms, herbs and flowers	Euro 23

OUR DESSERTS

Cherry soup with strawberry, muscovado sugar crumble and lemon-elderflower sorbet	Euro 16
Warm chocolate dumplings, plum from Laion and raspberry	Euro 16
Apple cinnamon tart, vanilla sauce and pine nut ice cream	Euro 16