

**WELCOME TO THE RESTAURANT
GRANBAITA GOURMET**

The warm atmosphere of the mountains meets a symphony made of taste, color and fragrance ...

... and becomes art

**MENU GHERDĒINA
5 COURSES**

ROTUNDITAS

Tartar from South Tyrolean veal, cumin crackers,
Alpine sow-thistle, burnt lemon, kohlrabi,
“nervetti”, wild rocket, dandelion and conifer cone

PRIMORDIALE

Risotto Acquerello, fermented hazelnut,
chanterelles, blue cheese, apricot and yeast

FLOWERS

Raviolo filled with field herbs,
ossocollo ragout, hard ricotta cheese, green beans,
reduction of mushrooms and black tea

BUFFALO

American bison from the BBQ,
mountain carrots, peanuts,
potato soufflé and foie gras

WEISSWÄLDER

White chocolate, almonds,
cherry, apricot and yoghurt

€ 100



MENU DOLOMITES 6 COURSES

PREDATOR

Plankton, red prawn from Mazara,
“Lampara” anchovies, “spillo” squid, mackerel,
Mediterranean tuna and Amaro “M Zero”

ASPARAGUS

Asparagus, organic egg,
caviar, oyster and
Champagne Philipponnat

HOMARD AU GIN

Lobster, tomato, miso
Gin “8025”, guacamole, lovage
ravioli filled with burrata, pesto

SOQQUADRO

Mezze maniche pasta, squilla mantis shrimp,
alpine artichokes, venus clams, monkfish and kefir

ALTITUDE

Glacier 51 (-2000m), lard from Pretzhof (1600m),
saffron (1000m), chard (Selva 1563m),
coriander, anchovy and lime

CHECKMATE

“Caramelia” chocolate, tonka bean,
fresh cheese, raspberry and burnt milk

€ 110

SURPRISE MENU

Freehand symphony of our Chef Andrea Moccia

€ 150

MENU À LA CARTE

ROTUNDITAS

Tartar from South Tyrolean veal, cumin crackers,
Alpine sow-thistle, burnt lemon, kohlrabi,
“nervetti”, wild rocket, dandelion and conifer cone
€ 32

PREDATOR

Plankton, red prawn from Mazara,
“Lampara” anchovies, “spillo” squid, mackerel,
Mediterranean tuna and Amaro “M Zero”
€ 32

PRIMORDIALE

Risotto Acquerello, fermented hazelnut,
chanterelles, blue cheese, apricot and yeast
€ 30

FLOWERS

Raviolo filled with field herbs,
ossocollo ragout, hard ricotta cheese, green beans,
reduction of mushrooms and black tea
€ 30

ALTITUDE

Glacier 51 (-2000m), lard from Pretzhof (1600m),
saffron (1000m), chard (Selva 1563m),
coriander, anchovy and lime
€ 38

WELLINGTON DOLOMITIC

Roe deer fillet, speck and porcini in puff pastry,
beetroot jelly, sauerkraut, zucchini,
morels and black truffle
€ 38

CHECKMATE

“Caramelia” chocolate, tonka bean,
fresh cheese, raspberry and burnt milk
€ 15

VANITY

Panna cotta of farmers milk, mango,
passion fruit, coconut and fermented medlar
€ 15

ASPARAGUS

Asparagus, organic egg,
caviar, oyster and
Champagne Philipponnat
€ 33

HOMARD AU GIN

Lobster, tomato, miso
Gin “8025”, guacamole, lovage
ravioli filled with burrata, pesto
€ 33

SOQQUADRO

Mezze maniche pasta, squilla mantis shrimp,
alpine artichokes, venus clams, monkfish and kefir
€ 32

BUFFALO

American bison from the BBQ,
mountain carrots, peanuts,
potato soufflé and foie gras
€ 35

BADINJAN

Purple eggplant, ray, pumpkin flower,
buffalo-milk ricotta, chicken stock,
cucumber, yoghurt and sweet pepper
€ 35

WEISSWÄLDER

White chocolate, almonds,
cherry, apricot and yoghurt
€ 15

Ù - LAT

Cheese selection
with mostarda
€ 20