

**WELCOME TO THE  
GRANBAITA GOURMET RESTAURANT**

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

... and becomes art

**MENU GHERDĒINA  
5 COURSES**

**ALPINUS**

Char in Chimichurri, aubergine in oil,  
pepper, kale and goat ricotta

**RAVE**

Lobster, turnips and roots, turnip wine  
eggnog, cedar, mountain celery

**IRON**

Fusilloni, artichoke, squid,  
sea urchins, olives, Calvisius caviar

**HUCHO – HUCHO**

Drava trout, sea cucumber, sea snails,  
tomato and tamarind stew, chard,  
almonds and mantis shrimp

**BACK TO THE FUTURE 80's**

Crunchy biscuit with butter and pollen,  
buffalo ricotta, figs, lemon balm

**€ 105**



## **MENU DOLOMITES 6 COURSES**

### **7000**

South Tyrolean beef tartare with beer,  
nettle pancakes, French fries ice cream,  
hazelnut and celery pesto, gomasio

### **COTURNIX**

Quail breast and leg, cauliflower,  
radicchio, passion fruit, chestnut, coconut

### **MOLD**

Risotto, hazelnuts, yeast, apricot, blue cheese,  
Finferle mushrooms, enoki and lichen

### **IPOGEO**

Egg tagliolini, spring onion beurre-blanc,  
Artemisia, parmesan and white truffle

### **BUFFALO**

American bison from the BBQ,  
mountain carrots, peanuts, potato soufflé

### **BI-BI**

Chocolate, caramel, peanuts,  
mango and orange blossom

**€ 115**

## **SURPRISE MENU**

Freehand symphony of our Chef Andrea Moccia

**€ 150**

## MENU À LA CARTE

### COTURNIX

Quail breast and leg, cauliflower,  
radicchio, passion fruit, chestnut, coconut  
€ 30

### RAVE

Lobster, turnips and roots, turnip wine  
eggnog, cedar, mountain celery  
€ 32

### MOLD

Risotto, hazelnuts, yeast, apricot, blue cheese,  
Finferle mushrooms, enoki and lichen  
€ 28

### CONTRADICTORY

Gyoza Schlutzkrapfen, oriental sauce,  
piglet, peanuts and apple  
€ 28

### SIMMERED

Veal, ossocollo, tongue and spleen,  
grape broth and mustard  
€ 35

### HUCHO – HUCHO

Drava trout, sea cucumber, sea snails,  
tomato and tamarind stew, chard,  
almonds and mantis shrimp  
€ 35

### BACK TO THE FUTURE 80's

Crunchy biscuit with butter and pollen,  
buffalo ricotta, figs, lemon balm  
€ 15

### 7000

South Tyrolean beef tartare with beer,  
nettle pancakes, French fries ice cream,  
hazelnut and celery pesto, gomasio  
€ 30

### ALPINUS

Char in Chimichurri, aubergine in oil,  
pepper, kale and goat ricotta  
€ 30

### IRON

Fusilloni, artichoke, squid,  
sea urchins, olives, Calvisius caviar  
€ 28

### IPOGEO

Egg tagliolini, spring onion beurre-blanc,  
Artemisia, parmesan and white truffle  
€ 35

### BUFFALO

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

### STRUDEL

Roe deer, Speck, Porcini mushrooms,  
Foie gras, roasted chicken stock,  
celeriac, morels, pumpkin  
€ 35

### BUMMEL

Hay panna cotta, pine nut and raspberry soft cake,  
spruce caramel, chamomile ice cream  
€ 15

### BI-BI

Chocolate, caramel, peanuts,  
mango and orange blossom  
€ 15