

**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

Seared char, cucumber, aubergine,
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

COTUNNIX

Breast and quail leg, cauliflower, radicchio, passion fruit, chestnut, coconut

7000

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

MOLD

Risotto, hazelnuts, yeast, apricot, blue cheese, chanterelle 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

For information regarding allergens and intolerances, please ask our service personnel.
Please note that some ingredients may be frozen due to preparation procedures or availability.

MENU À LA CARTE

COTUNNIX

Breast and quail 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,
chanterelle 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 and gomasio
€ 30

ALPINUS

Seared char, cucumber, aubergine,
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, cherry
€ 35

BUMMEL

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

BI-BI

Chocolate, caramel, peanuts,



mango and orange blossom

€ 15