

**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**

VORAX

Pork belly, asparagus, quail egg,
mustard and honey

MOLD

Risotto, hazelnuts, yeast, apricot,
chanterelle mushrooms and enoki

FLOWERS

Nettle ravioli, hay butter,
green beans, snow peas, apple,
donkey ragout and hops

STRUDEL

Venison, speck, porcini mushrooms,
foie gras, roasted chicken stock,
celeriac, morels, cherry

BACK TO THE FUTURE 80's

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

€ 100



MENU DOLOMITES 6 COURSES

ALPINUS

Searched char, cucumber, aubergine,
pepper, courgette flower
and goat ricotta

RAVE

Lobster, turnips and roots,
eggnog in turnip wine, citron,
mountain celery

IRON

Fusilloni, artichoke, squid,
sea urchins, olives

ESCAPE

“Scampo” langoustine,
monkfish liver, dumpling, its consommé,
warm pink sauce and peas

VOLT

Moray eel, sea cucumber, sea snails,
tomato and tamarind stew, chard,
almonds and mantis shrimp

OBVIOUS

Apple pie and spring water, rhododendron honey,
buttermilk and mallow ice cream

€ 110

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

VORAX

Pork belly, asparagus, quail egg,
mustard and honey

€ 30

ALPINUS

Seared char, cucumber, aubergine, pepper,
courgette flower and goat ricotta

€ 30

RAVE

Lobster, turnips and roots,
eggnog in turnip wine, citron,
mountain celery

€ 32

MOLD

Risotto, hazelnuts, yeast, apricot,
chanterelle mushrooms and enoki

€ 28

IRON

Fusilloni, artichoke, squid,
sea urchins, olives

€ 28

FLOWERS

Nettle ravioli, hay butter,
green beans, snow peas, apple,
donkey ragout and hops

€ 28

FLASH BACK

Spelt ditalini, speck cheek,
potatoes, sour currants,
black truffle and provola

€ 28

ESCAPE

“Scampo” langoustine, monkfish liver, dumpling
its consommé, , warm pink sauce and peas

€ 35

BUFFALO

BBQ American bison, mountain carrots,
peanuts, potato soufflé

€ 35

VOLT

Moray eel, sea cucumber, sea snails,
tomato and tamarind stew, chard,
almonds and mantis shrimp

€ 35

STRUDEL

Venison, speck, porcini mushrooms,
foie gras, roasted chicken stock,
celeriac, morels, cherry

€ 35

BACK TO THE FUTURE 80's

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

€ 15

BUMMEL

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

€ 15

OBVIOUS

Apple pie and spring water, rhododendron honey,
buttermilk and mallow ice cream

€ 15