

**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**

A – 32

Duck breast, scallop,
duck foie gras terrine, cauliflower
bergamot, rhododendron and pineapple

RAVE

Lobster, its bisque, radish,
turnip, barley and turnip wine egg yolk

SOQQUADRO

Mezze Maniche, clams, mantis shrimp, angler fish,
turnip greens, buttermilk and burnt lemon

ALTITUDE

“Glacier 51”, lard from Pretzhof, saffron,
chard, coriander, anchovy and lime

BA BACK TO THE FUTURE / 80's

Buffalo ricotta cheese, figs,
pollen biscuit, lemon balm

€ 100



MENU DOLOMITES 6 COURSES

A – 32

Duck breast, scallop,
duck foie gras terrine, cauliflower
bergamot, rhododendron and pineapple

ROTUNDITAS

South Tyrolean beef tartare,
caraway crackers, alpine sow-thistle, Kohlrabi
“puntarelle” chicory, “nervetti” and caviar

MOLD

Risotto, fermented hazelnut, blue cheese,
lichen, yeast and chanterelle mushrooms

DILEMMA

Tortellino made of chestnut flour filled with
chicken from the Plose, farmers cream,
pumpkin peel broth and white truffle

BUFFALO

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

WEISSWÄLDER

White chocolate,
almond, cherry and yoghurt

€ 110

SURPRISE MENU

Freehand symphony of our Chef Andrea Moccia

€ 150

MENU À LA CARTE

ROTUNDITAS

South Tyrolean beef tartare,
caraway crackers, alpine sow-thistle, Kohlrabi
“puntarelle” chicory, “nervetti” and caviar
€ 30

RAVE

Lobster, its bisque, radish,
turnip, barley and turnip wine eggolk
€ 32

MOLD

Risotto, fermented hazelnut, blue cheese,
lichen, yeast and chanterelle mushrooms
€ 28

FLOWERS

Sourdough Halfmoon-Ravioli filled with
goat cheese and marigold, green beans, hay butter,
jennet ragout, stew of black tea and mushrooms
€ 30

ALTITUDE

“Glacier 51”, lard from Pretzhof, saffron,
chard, coriander, anchovy and lime
€ 38

DOLOMITIC WELLINGTON

Roe deer, speck, porcini mushrooms,
red turnip, sauerkraut,
morels and black truffle
€ 38

BACK TO THE FUTURE / 80's

Buffalo ricotta cheese, figs,
pollen biscuit, lemon balm
€ 15

TAR-TA-10

Puff pastry Brioche, apple, caramel, celery,
zabaion of Noiselar and bombardino ice cream
€ 15

A – 32

Duck breast, scallop,
duck foie gras terrine, cauliflower
bergamot, rhododendron and pineapple
€ 31

PERIGOLOSO

Grilled artichoke, thistle, “Goaserle”,
buckwheat, sage and suckling calf
€ 31

SOQQUADRO

Mezze Maniche, clams, mantis shrimp, angler fish,
turnip greens, buttermilk and burnt lemon
€ 30

DILEMMA

Tortellino made of chestnut flour filled with
chicken from the Plose, farmers cream,
pumpkin peel broth and white truffle
€ 33

BUFFALO

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

VORAHNUNG

Quail, white trout,
octopus water, radicchio
and wine leaf
€ 35

WEISSWÄLDER

White chocolate,
almond, cherry and yoghurt
€ 15

Ù – LAT

Cheese selection
with mostarda
€ 20