

**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 and conifer cone

PRIMORDIALE

Risotto, fermented hazelnut, blue cheese,
chanterelles, lichens from Monte Pana and yeast

FLOWERS

Sourdough Halfmoon-Ravioli filled with
goat cheese and marigold, hay butter, jennet ragout,
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,
almond, cherry and yoghurt

€ 100



MENU DOLOMITES 6 COURSES

PEPONIDE

Watermelon, tuna, bulgur, black rice, green curry,
granita of salad water, celeriac pesto
and malva flowers from our garden

PREDATOR

Plankton, red prawn from Mazara,
"lampara" anchovies, "spillo" squid, mackerel,
Mediterranean sea bass and Amaro "M Zero"

HOMARD AU GIN

Lobster, tomato, miso
Gin "8025", guacamole, lovage
ravioli filled with burrata and pesto

OPPORTUNITY

Spaghetti "Verrigni", sauce of _____, basil,
goatfish and its fond, garlic and caper leaves

ALTITUDE

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

BACK TO THE FUTURE / 80's

Buffalo-milk ricotta, figs, butter cookie,
lemon balm from our garden and pollen

€ 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 and conifer cone
€ 32

PREDATOR

Plankton, red prawn from Mazara,
"lampara" anchovies, "spillo" squid, mackerel,
Mediterranean sea bass and Amaro "M Zero"
€ 32

PRIMORDIALE

Risotto, fermented hazelnut, blue cheese,
chanterelles, lichens from Monte Pana and yeast
€ 30

FLOWERS

Sourdough Halfmoon-Ravioli filled with
goat cheese and marigold, hay butter, jennet ragout,
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

DOLOMITIC WELLINGTON

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

BACK TO THE FUTURE / 80's

Buffalo-milk ricotta, figs, butter cookie,
lemon balm from our garden and pollen
€ 15

VANITY

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

PEPONIDE

Watermelon, tuna, bulgur, black rice, green curry,
granita of salad water, celeriac pesto
and malva flowers from our garden
€ 33

HOMARD AU GIN

Lobster, tomato, miso
Gin "8025", guacamole, lovage
ravioli filled with burrata and pesto
€ 33

OPPORTUNITY

Spaghetti "Verrigni", sauce of _____, basil,
goatfish and its fond, garlic and caper leaves
€ 32

BUFFALO

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

BADINJAN

Eggplant, ray, courgette flower,
buffalo-milk ricotta, baked chicken fond,
cucumber, yoghurt and sweet pepper
€ 35

WEISSWÄLDER

White chocolate,
almond, cherry and yoghurt
€ 15

Ù - LAT

Cheese selection
with mostarda
€ 20