

**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 GHERDËINA  
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