



WELCOME TO THE GRANBAITA GOURMET RESTAURANT

*The voice of our land is gentle. We listen, we embrace it...
and we bring it to life in our kitchen.*

The journey starts with...

Tasting from the "Malga"

Speck am Brett – Prezhof Speck with cucumber, grey cheese and warm Pucia
Filled Kartoffelblatteln with pulled lamb, horseradish and cranberries
Apple sandwich with smoked trout and alpine mustard
Shallot savoury tart

Bread

Raisin and bread crisps
Five-grain loaf
Wholemeal puff pastry with pumpkin seeds and dates
Burnt-wheat breadsticks

Amuse Bouche

Ladin *Jufa* with "mixed salad" and browned butter



MENU "TRUST US"

*7 identity-driven courses, composed like a symphony by our Chefs.
A journey of taste, where intuition meets memory.
Let yourself be guided — trust us.*

€ 145

LIGHT MENU

Starter

Slow-cooked trout,
cauliflower and miso cream, ramen,
black truffle and nasturtium

First Course

Ravioli stuffed with braised venison,
Jerusalem artichoke cream,
chopped venison, pine-bud sauce and sage

Main Course

Spicy spring chicken with crispy skin,
buckwheat,
confit apple and glazed artichoke

Dessert

Linzer mille-feuille

"See you soon"

€ 115

À LA CARTE MENU

L'ORTO IN CAFFETTIERA

winter vegetable "soup" from our farmers
and legume salad with roasted vegetable extract
in a coffee pot
€ 23

TROTA

slow-cooked trout,
cauliflower and miso cream, ramen,
black truffle and nasturtium
€ 25

LONZINO

wild boar loin,
root-vegetable crème brûlée, cured egg yolk,
broccolo fiolaro and braised cardoncello mushroom
€ 26

RISO

rice with Malga milk,
chestnut butter, cooked plums,
whey and green celery
€ 25

RAVIOLONI

Ravioli stuffed with braised venison,
Jerusalem artichoke cream,
chopped venison, pine-bud sauce and sage
€ 30

SPAGHETTO ALL'UOVO

Spaghetti creamed with "Crusco" pepper,
lake sardines, pike fat,
puntarelle and charcoal-roasted red onion
€ 28

TINCA

grilled lake tench,
citrus turnip tops,
pine-nut pesto and Mantuan pumpkin
€ 36

GALLETTO SPEZIATO

spicy spring chicken with crispy skin,
buckwheat,
confit apple and glazed artichoke
€ 34

COSTOLA

braised beef rib,
sour Gorizia rose, Castelfranco radicchio,
celeriac and raisin Béarnaise
€ 38

LINZER MILLEFEUILLE

€ 18

"NOT A PUMPKIN"

€ 15

RICOTTA AND MAL"GA" STRUDEL

€ 16

**BY MARC
& SOFIA**