

**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**

**OOPART**

White asparagus, quail egg,  
“puntarelle” chirory, South Tyrolean beef tartare,  
Champagne sauce 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 truffle

**DOLOMITIC WELLINGTON**

Roe deer, speck, porcini mushrooms,  
red turnip, sauerkraut and morels

**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

### **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

### **ESCAPE**

“Scampi” langoustine, its fond,  
monkfish liver dumpling,  
n’duja and a hot pink sauce

### **ALTITUDE**

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

### **BIVIO**

Chocolate, black cherry “amarena”, cream,  
chickpeas, tomato, pomegranate and papaya

**€ 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

### OOPART

White asparagus, quail egg,  
“puntarelle” chirory, South Tyrolean beef tartare,  
Champagne sauce and caviar  
€ 30

### RAVE

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

### A – 32

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

### ESCAPE

“Scampi” langoustine, its fond,  
monkfish liver dumpling,  
n’duja and a hot pink sauce  
€ 35

### MOLD

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

### SOQQUADRO

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

### FLOWERS

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

### DILEMMA

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

### ALTITUDE

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

### BUFFALO

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

### DOLOMITIC WELLINGTON

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

### PERIGOLOSO

Grilled artichoke, thistle, “Goaserle”,  
buckwheat, sage and suckling calf  
€ 33

### BACK TO THE FUTURE / 80's

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

### BIVIO

Chocolate, black cherry “amarena”, cream,  
chickpeas, tomato, pomegranate and papaya  
€ 15

### TAR-TA-10

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

### Ù – LAT

Cheese selection  
with mostarda  
€ 20