

**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**

**TANNE'**

Tuna, veal, green apple,  
celeriac, parsley,  
tapioca and capers

**PREDATOR**

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

**OPPORTUNITY**

Spaghetti "Verrigni", sauce of \_\_\_\_\_, basil, garlic  
goatfish and its fond, caper leaves and caviar

**ALTITUDE**

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

**WEISSWÄLDER**

White chocolate,  
almond, cherry and yoghurt

**€ 100**



## **MENU DOLOMITES 6 COURSES**

### **TANNE'**

Tuna, veal, green apple,  
celeriac, parsley,  
tapioca and capers

### **ROTUNDITAS**

Wagyu Tartar, cumin crackers,  
Alpine sow-thistle, burnt lemon,  
kohlrabi, "nervetti", and wild rocket

### **PRIMORDIALE**

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

### **DILEMMA**

Chestnut tortellino,  
bio chicken from the Plose, farmers cream,  
pumpkin broth and white truffle

### **BUFFALO**

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

### **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

Wagyu Tartar, cumin crackers,  
Alpine sow-thistle, burnt lemon,  
kohlrabi, "nervetti", and wild rocket

€ 32

### TANNE'

Tuna, veal, green apple,  
celeriac, parsley,  
tapioca and capers

€ 33

### 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

### OPPORTUNITY

Spaghetti "Verrigni", sauce of \_\_\_\_\_, basil, garlic  
goatfish and its fond, caper leaves and caviar

€ 32

### FLOWERS

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

€ 30

### DILEMMA

Chestnut tortellino,  
bio chicken from the Plose, farmers cream,  
pumpkin broth and white truffle

€ 33

### ALTITUDE

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

€ 38

### BUFFALO

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

€ 35

### DOLOMITIC WELLINGTON

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

€ 38

### VORAHNUNG

Quail, white trout,  
octopus, pine, radicchio  
and wine leaf

€ 35

### BACK TO THE FUTURE / 80's

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

€ 15

### WEISSWÄLDER

White chocolate,  
almond, cherry and yoghurt

€ 15

### TAR-TA-10

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

€ 15

### Û - LAT

Cheese selection  
with mostarda

€ 20