

MOMENTS
OF LIGHTNESS

Prologue

—

Bread and butter

—

Carpaccio of fermented vegetables

Vegetable jus, herb oil

—

Beetroot essence

Yogurt, woodruff

—

Alpine char poached in mountain herbal tea

Spruce shoots, nettle taco, wild herb salad

—

Beef „Pustertaler Sprinzen“

Beefteajus, bone marrow cream, winter vegetables cooked in soil

—

My interpretation of a cheese course

—

A walk through the winter forest

Needles, soil, stones, moss

—

Epilogue

SIX MOMENTS

155

FOUR MOMENTS

135

the
MENU

APPETIZERS

Carpaccio of fermented vegetables

Vegetable jus, herb oil

–

Trout tartare from Passeier Valley

Wood sorrel, buttermilk, roe

STARTERS

Beetroot essence

Yogurt, woodruff

–

Hay soup

Wild ham, grapes, crayfish, hazelnuts

MAIN COURSES

Alpine char poached in mountain herbal tea

Spruce shoots, nettle taco, wild herb salad

–

Beef „Pustertaler Sprinzen“

Beefteajus, bone marrow cream, winter vegetables cooked in soil

CHEESE

My interpretation of a cheese course

DESSERT

Passeggiata nella foresta invernale

Aghi di abete, terra, pietre, muschio

APPETIZERS 25

STARTERS 35

MAIN COURSES 45

CHEESE AND DESSERT 25

à la
CARTE