

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