



The deep connection with our natural environment is the key ingredient in our dishes. In our kitchen, traditional mountain flavours are instilled with creativity and a contemporary twist. When the time is right, we personally pick the wild herbs and edible Alpine flowers which grow in the high-altitude meadows of the Giau Pass. We prepare, store and add them to our dishes using a mixture of traditional and innovative techniques.

We use many herbs in our dishes, including *Chenopodium Bonus Henricus* (Good-King-Henry, also known as poor-man's asparagus), *Allium Schoenoprasum* (Chives), *Allium Victorialis* (Wild garlic), *Nasturtium Officinale* (Watercress), *Alchemilla Vulgaris* (Lady's mantle), *Urtica Dioica* (Nettle), *Silene Vulgaris* (Bladder campion or Maiden's tears), Pino Mugo, Pino Cembro (local Pine), Abete (Fir), *Juniperus Communis* (Juniper), *Cetraria Islandica* (Iceland Lichen), *Gentiana Lutea* (Yellow Gentian), *Peucedanum Ostruthium* (Masterwort), *Rumex Acetosa* (Sorrel), *Thymus Serpyllum* (Wild Thyme), *Lotus Corniculatus* (Bird's-foot trefoil), *Trifolium Pratense* (Red Clover), *Myosotis* (Forget me not), *Epilobium Angustifolium* (Fireweed), *Leucanthemum Vulgare* (Daisy), *Calendula Officinalis* (Pot Marygold), *Taraxacum Officinale* (Dandelion), *Lactuca Alpina* (Alpine Sow-thistle), *Achillea Millefolium* (Yarrow), *Achillea Moschata*, *Veronica Persica* (Common Field Speedwell) and *Salvia Pratensis* (Meadow Sage).

The beautiful place that surrounds us is certainly a pleasure for the sight, but we would like to introduce our guests to the essence of Passo Giau also through the senses of smell and taste, in a pleasant and unique experience.

## Tasting Menu

€ 80



Potato mousse with wild garlic, chanterelles and wild flowers  
Spuma di patate all'aglio orsino, olio di sedano selvatico, finferli e fiori del Giau



Barley with fir butter and venison  
Orzotto mantecato al burro di abete e salmì di cervo



Beef tenderloin with pan-fried porcini mushrooms with chives  
Filetto di manzetta con porcini padellati



Wild celery pie, red turnip and yogurt ice cream  
Tortina di sedano selvatico, rapa rossa e gelato allo yogurt

Cover charge 5€ - We kindly ask you to inform us of any food allergies and/or intolerances you may have. Allergen table is available on the last page of this menu. Frozen products may be used when necessary.

## Starters



Potato mousse with wild garlic, chanterelles and wild flowers  
Spuma di patate all'aglio orsino, olio di sedano selvatico, finferli e fiori del Giau

€ 15



Egg with mountain cress, local cheese and our pan brioche  
Frittatina al crescione di montagna con pan brioche e formai da Col

€ 20



Venison tartare, sour red turnip, fir mayonnaise, mustard and onion sorbet  
Tartare di cervo, rapa rossa acidula, mayonese all'abete, senape, sorbetto alla cipolla

€ 23



Codfish trio: meatball, mantecato, tripe  
Tre modi di baccalà: polpetta, mantecato, trippa

€ 24

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## First courses

€ 20



### Amatriciana Dolomitica: Mancini pasta with local smoked ricotta and bacon

Amatriciana Dolomitica (fusilli Mancini), ricotta affumicata di Colle S.Lucia, pancetta nostrana



### Fresh pasta filled with suckling pig, salted eggnog

Caramelle ripiene di maialino, zabaione salato



### Crispy Lasagna with porcini mushrooms

Lasagnetta croccante ai funghi porcini



### Nettle dumplings with gray cheese fondant

Gnocchetti di ortica con fondente di formaggio grigio



### Barley with fir butter and venison

Orzotto mantecato al burro di abete e salmì di cervo



### Giau's herbs "ramen"

Brodo alle erbe del Giau

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## Main courses



Beef cheek with red wine and mashed potatoes / € 23

Guancia di manzo al vino rosso e purè di patate



Beef tenderloin with pan-fried porcini mushrooms with chives / € 35

Filetto di manzetta con porcini padellati



Lamb chump, morel mushroom cream, and celeriac / € 28

Scamoncino d'agnello, crema di morchelle e sedano rapa



Desalted cod cooked in charcoal, wild celery fondant, chenopodium / € 30

Merluzzo dissalato cotto al carbone, fondente di sedano selvatico, farinello



Local venison smoked with pine, chips and salad / € 28

Cervo nostrano affumicato al cirmolo, patatine e insalatina

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## Desserts

€ 15



**Chocolate “mushroom” with raspberry sorbet**  
Ciocco fungo Valrhona con sorbetto al lampone



**White chocolate and pistachio cremino, peaches and citrus sorbet**  
Cremino di cioccolato bianco e pistacchio, pesche e sorbetto agli agrumi



**Wild celery pie, red turnip and yogurt ice cream**  
Tortina di sedano selvatico, rapa rossa e gelato allo yogurt



**Apple Strudel with cream / € 12**  
Strudel di mele e crema



**Sorbets Trio / € 10**  
Tris di sorbetti



**Vanilla ice cream with hot raspberries / € 10**  
Gelato alla vaniglia con lamponi caldi

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# ALLERGENI / ALLERGENS



1: Cereali contenenti glutine  
*Cereals containing gluten*



2: Crostacei e prodotti a base di crostacei  
*Crustaceans and products thereof*



3: Uova e prodotti a base di uova  
*Egg and products thereof*



4: Pesce e prodotti a base di pesce  
*Fish and products thereof*



5: Arachidi e prodotti a base di arachidi  
*Peanut and products thereof*



6: Soia e prodotti a base di soia  
*Soybeans and products thereof*



7: Latte e prodotti a base di latte (incluso lattosio)  
*Milk and products thereof (including lactose)*



8: Frutta a guscio  
*Nuts (+ almond, hazelnut, walnut, pistachio)*



9: Sedano e prodotti a base di sedano  
*Celery and products thereof*



10: Senape e prodotti a base di senape  
*Mustard and products thereof*



11: Semi di sesamo e prodotti a base di semi di sesamo  
*Sesame seeds and products thereof*



12: Anidride solforosa e solfiti  
*Sulphur dioxide and sulphites*



13: Lupini e prodotti a base di lupini  
*Lupin and products thereof*



14: Molluschi e prodotti a base di molluschi  
*Molluscs and products thereof*