



The deep connection with our natural environment is the main ingredient of 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.

In our dishes you could taste *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

€ 80,00

Gently cooked egg, potato cream, chanterelles and black truffle

Ovetto morbido, crema di patate, finferli e tartufo nero

Lamb dumplings with mountain herbs “pesto” and stracciatella

Tortelli di agnello al pesto di montagna e spuma di stracciatella

Venison in Giau’s hay and Jerusalem artichokes

Cervo al fieno del Giau e topinambur

Crème brûlée meringue with frozen raspberry

Crème brûlée meringata con lampone ghiacciato

Starters

Porcino: mushroom mousse and paté

Porcino: mousse di funghi e patè

€ 24,00

Gently cooked egg, potato cream, chanterelles and black truffle

Ovetto morbido, crema di patate, finferli e tartufo nero

€ 22,00

Salad of puntarelle, fermented garlic, cashews

Insalatina di puntarelle, aglio fermentato, anacardi

€ 18,00

Toasted pan brioche, lobster and guacamole

Pan brioche tostato, astice e guacamole

€ 35,00

Venison tartare, sour cream, mustard and black truffle

Tartare di cervo nostrano, panna acida, senape e tartufo nero

€ 25,00

Main dishes € 20,00

Pumpkin soup with chestnuts

Crema di zucca con castagne

Reduced broth in Giau hay with passatelli pasta

Brodo ristretto al fieno e passatelli

Red turnip gnocchi, broccoli cream, smoked ricotta cheese

Gnocchi di rapa rossa, crema di broccoli, ricotta affumicata

Lamb dumplings with mountain “pesto” and stracciatella

Tortelli di agnello al pesto di montagna e spuma di stracciatella

Pasta (fusilli), smoked bacon, mountain pine oil, yolk

Fusilli Mancini, pancetta affumicata, olio di cirmolo, tuorlo

Main Courses

Beef cheek in red wine with mashed potatoes

Guancia di manzo al vino rosso e purè di patate

€ 23,00

Porto Santo Spirito cuttlefish, polenta in black ink, pumpkin

Seppioline Porto Santo Spirito, spuma di polenta al nero, zucca

€ 28,00

Venison in Giau's hay and Jerusalem artichokes

Cervo al fieno del Giau e topinambur

€ 30,00

Veal with mustard, fir molasses and chard

Vitello alla senape, melassa di abete e biette

€ 30,00

Breast of guinea fowl with chestnuts and Roman broccoli

Petto di faraona con castagne e cavolo romanesco

€ 28,00

Desserts € 15,00

Crème brûlée meringue with frozen raspberry
Crème brûlée meringata con lampone ghiacciato

White chocolate cremino, dark chocolate crumble and raspberry sorbet
Terra: cremino di cioccolato bianco, crumble di cioccolato nero
e sorbetto al lampone

Yuzu cream with olive oil, spiced crumble and pineapple
Crema di Yuzu all'olio di oliva, crumble speziato e ananas

Apple Strudel with cream

Strudel di mele e crema

€ 12,00

Vanilla ice cream with hot raspberries

Gelato alla vaniglia con lamponi caldi

€ 10,00