

GENZIANA'S DELIGHTS

HORS D'OEUVRES

Grilled tomimo cheese with celery, apple and walnuts (7, 8, 9)	12,00 €
Calf's head with green sauce, red onion and radish (3, 7)	12,00 €
Beef- tartare with Burrata, truffle pearls and hazelnuts (1, 3, 7, 8, 10)	16,00 €
Fried panko prawns with fennel and orange salad and sweet- sour sauce (1, 2, 3)	18,00 €

SOUPS

Pumpkin velouté with amaretto powder and pumpkin seed oil (3, 8, 9)	9,00 €
Root cream with crunchy Speck and rosemary oil (9)	9,00 €

FARINACEOUS DISHES

Homemade herb "Tagliatelle" with duck ragout and broad beans (1, 3, 7, 9, 12, 13)	15,00 €
Beetroots "Tortelloni" filled with goat cheese, alpine butter and herbs (1, 3, 7, 9)	13,00 €
Homemade potato gnocchi, squids, artichokes and basil oil (1, 2, 3, 4, 7, 9, 14)	15,00 €
Carnaroli Risotto with cheese, Speck and "Schüttelbrot" (1, 7, 9, 12)	13,00 €

MEAT AND FISH DISHES

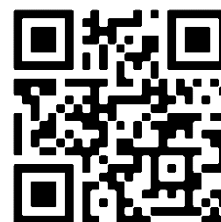
Calf's cheek cooked at low temperature with rosemary essence (7, 9, 12)	20,00 €
Beef fillet in a black truffle crust and red wine jus (1, 3, 7, 9, 10, 12)	26,00 €
Grilled lamb-chops with herb jus (7, 9, 12)	25,00 €
Grilled white trout escalope with Bouillon potatoes, radish foam and snow pea's (4, 7, 9)	18,00 €

All dishes served with suitable garnish

DESSERT

Lukewarm apple crumble perfumed with cinnamon and vanilla ice cream (1, 3, 7, 8)	8,50 €
Creme brûlé with fresh berries and mint (3, 7)	8,50 €
"Torrone" and pistachio half-frozen with raspberry gelatine and strawberry coulis (1, 3, 7, 8)	8,50 €
Chestnut- cream glazed with white chocolate and French meringue (1, 3, 7, 8)	8,50 €

Choice of cakes and ice-cream from our café



Our wine list