

MENU

Hotel
GENZIANA

est. 1928

Dinner

Recommended wines:

Alto Adige - Sauvignon St. Valentin 2020

Cantina S. Michele/Appiano - 45,00 €
🍷 11,00 €

Alto Adige - Cabernet riserva Kirchhügel 2018

Cantina di Cortaccia - 35,00 € 🍷 8,50 €

You'd like to try a wine from our Bordeaux
collection?

Château Haut Marbuzet 2015 Saint Estephe

The 2015 Haut-Marbuzet is a blend of 40 %
Merlot, 50 % Cabernet Sauvignon plus 5 %
each of Cabernet Franc and Petit Verdot, is
medium garnet-purple in colour with a nose of
plums, cassis and spice box with earth and herbs
hints. The firm and lively mouth offers good
expression and an earthy finish.

You can drink it until 2030.

🍷 120,00 € 🍷 24,00 €

Our wine list:



Salads from our buffet

Salmon marinated with pink pepper, horseradish,
wild herbs and bread wafer (1, 4, 7, 9)

Veal sweetbreads breaded with panko bread,
caramelized onions and "Graukäse" (1, 3, 7, 9)

Beef broth scented with cognac
with vegetable brunoise and paddy rice (1, 9, 12)

Velouté of cannellini beans
with parsley mussels (9, 14)

Carnaroli risotto "cacio and pepe"
with truffle pearls (7, 9, 12)

Ravioli made of tomato dough filled with pesto
and grilled calamari (1, 3, 7, 9, 14)

Cheese soufflé with truffled mushrooms (1, 3, 7, 9)

Sorbet of lemon and mint

Beef fillet Chateaubriand
with celeriac, green beans and red wine jus (7, 9, 12)

Duck breast with juniper, celeriac,
green beans and red wine jus (7, 9, 12)

Sea bream in black olive crust with potato spume
with olive oil and green beans (1, 4, 7, 9)

Pouched eggs with potato spume with olive oil
and green beans (3, 7, 9)

Hazelnut half frozen with rum sauce
and kiwi (1, 3, 7, 8)

Chocolate Cream with wild berries
(1, 3, 7)