

TASTING MENU MEAT

To start...

MIXED SALAD

To continue...

DUCK AND RABBIT TERRINE

homemade pickles salad and bergamot dressing

GUINEA FOWL SUPREME

grated truffle, meat juice with truffle, risotto with herbs and spring vegetables

To finish...

SUD-TYROL APFELSTRUDEL

ice cream

60.- per person



TASTING MENU FISH

To start...

MIXED SALAD

To continue...

SNACKED SCALLOPS

red beet purée, pear chutney and crushed hazelnuts

SNACKED OCTOPUS TENTACLE

treviso, chickpea purée and sundried tomatoes

To finish...

SPRINGTIME CUP

sponge cake, spring fruits and salted butter caramel ice cream

55.- per person



TASTING MENU VEGETARIAN

To start...

CONZOR'S WARM GOAT CHEESE SALAD

dried tomatoes in oil and nuts

To continue...

PARMIGIANA 🗷 🗓

GNOCCHI WITH PESTO SAUCE

shaven ricotta salata and sundried tomatoes

To finish...

CHOCOLATE FONDANT

ginger and honey and apricot sorbet

50.- per person

SALADS AND SOUPS

CONZOR'S WARM GOAT CHEESE SALAD	14 CHF
MIXED SALAD V @	7 CHF
SOUP OF THE DAY	10 CHF

APPETIZERS

DUCK AND RABBIT TERRINE Homemade pickles salad and bergamot dressing	15 CHF
SNACKED SCALLOPS Treviso, chickpea purée and sundried tomatoes	20 CHF
BEEF TARTARE Served with toasts	20 CHF

PASTA

GNOCCHI WITH PESTO SAUCE	27 CHF
Shaven ricotta salata and sundried tomatoes	

EARTH

GUINEA FOWL SUPREME Grated truffle, meat juice with truffle, risotto with herbs and spring vegetables	42 CHF
BEEF TARTARE	38 CHF
PARMIGIANA POPULATION *possibility of offering this dish in a vegan version	25 CHF
CONZOR'S WARM GOAT CHEESE SALAD	25 CHF
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SNACKED OCTOPUS TENTACLE, Treviso, chickpea purée and sundried tomatoes	40 CHF
PERCH OF LOË IN TEMPURA Agria fries, salad, saffron mayonnaise	46 CHF
HOMEMADE DESSERTS	
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CHOCOLATE FONDANT	12 CHF
SUD-TYROL APFELSTRUDEL	14 CHF
Sponge cake, spring fruits and salted butter caramel ice cream	12 CHF

ALLERGY INFORMATIONS



Vegetarian



Vegan



Gluten



Lactose



Nuts, Grains

For any other intolerances or allergies, please let our team know